

# Mississippi roast

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Brief summary of the recipe.

## Ingredients

- 3 pound chuck roast
- 1 ounce packet of dry ranch seasoning mix
- 1 ounce packet of dry au jus gravy mix
- 6 tablespoons unsalted butter
- 1/4 cup water
- 5-6 pepperoncini

## Directions

1. add water into the slow cooker then place roast on top
2. sprinkle the dry ranch mix on top of the roast, then sprinkle the gravy mix on top, then place the butter on top of the roast, and finally add the peppers.
3. cook on low for 8 hours
4. shred and serve

you can serve it with mashed potatoes

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