

# SLOW-COOKER MISSISSIPPI POT ROAST

Mississippi Pot Roast is a classic recipe and a must in every recipe collection. It is so easy and loaded with flavor. This recipe makes plenty of protein for multiple servings or for the whole family to enjoy. Try serving it in a large lettuce wrap or over mashed or cauliflower rice to soak up the delicious juices. One serving is 3 oz cooked roast and covers your protein for one meal.



## INGREDIENTS

- 3-4 lb. beef roast, chuck or brisket
- 1 stick Kerry Gold butter, sliced
- 1/2 cup jarred organic pepperoncini peppers\*, Anaheim peppers or 2-3 Jalapeno peppers (cut in half and seeded for less heat)
- 1/4 cup pepperoncini juices (add more beef broth if not using pepperoncini peppers)
- 1/2 cup beef broth
- 1/2 onion, sliced
- 4 cloves garlic, minced
- 1/2 tsp black pepper

## RANCH SEASONING:\*\*

- 1 Tbsp dried parsley
- 1 Tbsp dried dill

1 Tbsp dried chives  
1 Tbsp garlic powder  
1 Tbsp onion powder  
2 tsp Pink Himalayan salt

## **INSTRUCTIONS**

Make Ranch Seasoning by adding the ingredients together. You can place them in a spice grinder and pulse for 10 seconds, use a mortar and pestle, place in a deep immersion blender cup and blend or crush with the back of a spoon in a small bowl.

Place roast in the slow cooker. Add the other ingredients along with 2 Tbsp of the ranch seasoning mix.

Cook on low 8-9 hours or on high for 4-5 hours. Shred with a fork and serve. Adjust salt and pepper, to taste.

\*It can be hard to find organic pepperoncini anymore. The ones in the jar that aren't organic can contain dyes and preservatives. Here is a link to Amazon for a clean product (or just use other fresh peppers). [Greek Pepperoncini](#)

\*\*Use the leftover ranch seasoning as a rub on chicken, fish or beef or sprinkle on roasted vegetables.