

MISSISSIPPI POT ROAST

1, 3 LB. CHUCK ROAST

VEG. OIL

1/2 CUP BEEF BOULLION

1 TBSP. PEPPERONCINI JUICE

½ PACKAGE EACH OF THE FOLLOWING DRY MIXES:

- FRENCH ONION SOUP MIX
- AU JUS MIX
- RANCH DRESSING

1 STICK OF UNSALTED BUTTER

3 PEPPERONCINIS

DIRECTIONS:

BROWN POT ROAST IN OIL

TO THE CROCK POT ADD THE BEEF BOULLION AND PEPPERONCINI JUICE

ADD ROAST AND SPRINKLE TOP WITH THE DRY MIXES

ADD STICK OF BUTTER AND THE PEPPERONCINIS.

COOK ON HIGH ONE HOUR. LOWER CROCK POT SETTING TO LOW AND COOK

5-6 HOURS UNTIL TENDER.

REMOVE POT ROAST. ADD 1 CUP OF WARMED BEEF BOULLION. MAKE A SLURRY OUT OF WHISKING FLOUR AND WATER TOGETHER. ADD TO CROCK POT. COOK ON HIGH TILL DESIRED THICKNESS.

ADD A TOUCH OF KITCHEN BOUQUET OR GRAVY MASTER.

SERVE WITH MASHED POTATOES