



MISSISSIPPI POT ROAST

Made in Crock Pot

INGREDIENTS

- 1 Chuck Roast
- Small bag of Golden Potatoes
- 4 TB Butter
- 1 Au Jus Packet
- 1 Ranch Seasoning Packet
- 5-6 Pepperoncinis

DIRECTIONS

1. Gather ingredients and make sure meat is thawed.
2. Place Roast in Crockpot and surround it by potatoes.
3. Next, place butter on top of roast with both seasoning packets.
4. Last, place pepperoncini on top.
5. Close lid and bake on low for 8-10 hours!

No need to add any broth or water, the ingredients will create their own juices!

NOTES

Make sure your seasoning is GF if needed! I used Knors for Au Jus which is gluten free! Also, to thicken gravy take juices and put in small pot, in a separate bowl take 1 TB of cornstarch and $\frac{1}{2}$ TB of water and mix. Slowly stir in to the pot of juices and bring to boil for 1-2 min or until thick