Mississippi Pot Roast

Main Dish • Beef • Dutch Oven

Prep time: 5 mins | **Cook time:** 3 hours

Ingredients

Chuck roast
1 packet ranch dressing mix
1 packet brown gravy mix
1 jar pepperoncinis
¼ lb butter

Directions

Cut chuck roast into pieces about 1 inch square and place into shallow 12 inch Dutch oven.

Sprinkle ranch powder mix over roast pieces.

Sprinkle brown gravy mix over roast pieces.

Place several peppernocinis on top of roast pieces.

Pour some juice from peppernocinis into Dutch oven.

Place stick of butter on top of roast.

Cook with 8 coals on top and 8 coals on the bottom for 3 hours turning the Dutch oven every 20 minutes and replacing the coals as needed.