

Mississippi Pot Roast

There are hundreds of versions of this out there, but this is how I cook my roast.

- Chuck Roast (3-6 pounds)
- Olive Oil
- Garlic Powder
- Black Pepper
- 1 packet dry Ranch Dressing Mix
- 1 packet Lipton Onion Soup mix
- 1 cup water
- ½ stick of butter (can use more if a large roast)
- 1-2 Bell Peppers, sliced into strips

Rinse and pat dry roast. Sprinkle with garlic powder and pepper, pressing into the meat to help adhere. In a pan pre-heated on medium-high, add olive oil. Sear the outside edges of seasoned roast.

Place roast in slow cooker. Sprinkle with ranch dressing mix and onion soup mix. Add water, and top with butter and bell peppers.

Cook on low for 8 hours.