

Mississippi Pot Roast



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Recipe by: Laura Vitale

Serves 6

Prep Time: 10 minutes

Cook Time: 3 hours 0 minutes

Ingredients

- __ 2.5lb Chuck Roast
- __ 1 Small Yellow Onion, thinly sliced
- __ 4 Cloves of Garlic, minced
- __ 2 tsp of Granulated Garlic
- __ 2 tsp of Granulated Onion
- __ 1 tsp of Thyme
- __ 1 tsp of Dried Oregano
- __ Few dashes of Worcestershire Sauce
- __ Salt and Pepper to taste
- __ 1 cup of Beef Stock
- __ 5 or 6 Peperoncini
- __ 2 Tbsp of Butter
- __ 2 tsp of Cornstarch mixed with 1 tbsp of water
- __ 2 Tbsp of Chopped Parsley

1) In a dutch oven, add a drizzle of olive oil and preheat over medium high heat, meanwhile season the roast on both sides with salt and pepper, once the oil is hot, add it to the pot and allow it to sear beautifully.

2) Once seared on both sides, add the onions and garlic, just let them sauté a few minutes then add the stock, peperoncini, along with one tbsp of the brine, stock, spices and butter, allow to come to a boil then cover and simmer on low for a few hours.

3) If serving it as a sandwich with au jus for dipping, simply shred the meat, add some of the broth to it and serve the remaining broth on the side for dipping. If serving it as a roast, then add your cornstarch slurry and let it boil until it thickens and scatter the parsley on top.

