



Crock Pot Mississippi Pork Roast (+Video)

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This Crock Pot Mississippi Pork Roast recipe is inspired by the original pot roast recipe. Flavored with ranch dressing, onion mix and butter!

	Course	Main Course
Cuisine	American	
Keyword	Crock Pot Mississippi Pork Roast	
Prep Time	10 minutes	
Cook Time	6 hours	
Total Time	6 hours 10 minutes	
Servings	6	
Calories	479kcal	
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Ingredients

- 3 pound boneless pork roast
- 2 tablespoon olive oil or vegetable oil
- salt and pepper, to taste
- 1 packet ranch dressing mix
- 1 packet dry onion soup mix
- 1/2 cup (1 stick) butter – REAL salted butter (not margarine)
- 6 peperoncini peppers

Instructions

1. Heat up a large skillet on high. Add oil to hot skillet. Note: if you have a slow cooker that has a saute setting, you can do this right in your slow cooker.
2. Take a paper towel and make sure you dry both sides of the roast. Season with a little bit of freshly ground pepper. You want the skillet to be really hot to brown or "sear" the roast quickly. Once the skillet is nice and hot, add the roast.
3. Allow the roast to cook for about 2-3 minutes until it is golden brown. Using tongs, flip the meat over and sear the other side of the roast for another 2-3 minutes.
4. Transfer meat to slow cooker. Sprinkle packets of dry ranch dressing and onion soup mixes over roast. Top with a stick of butter then place peppers on and around roast.
5. Cover and cook on low for 6 hours. Take two forks and start shredding the meat.
6. Discard any big fatty pieces. Place pork back into the slow cooker and stir well in the juices to coat.
7. Then serve on mashed potatoes or rice. You can even stack on a roll with a slice of provolone or mozzarella cheese

Notes

- I do not recommend cooking this on high. The meat will not come out as tender.
- This meal is not spicy or hot at all. However, if you want more of a kick, add a few more peppers and some of the pepper juice to kick it up a bit.
- You do not have to brown the roast first however, this not only adds color to the cooked roast but also adds flavor.
- Leftovers can be stored in an airtight container in the refrigerator for up to 2 days. Leftovers can also be frozen in a freezer safe bag or container for up to 3 months.
- Some substitutes for onion soup mix are au jus gravy mix, brown gravy mix or chicken gravy mix. However, don't skip the ranch dressing mix. It is really essential to this recipe. See my links above for homemade versions.

Nutrition

Calories: 479kcal | Protein: 51g | Fat: 29g | Saturated Fat: 13g | Cholesterol: 183mg | Sodium: 273mg | Potassium: 873mg | Vitamin A: 505IU | Vitamin C: 8.3mg | Calcium: 16mg | Iron: 1.3mg

Recipe courtesy of www.thecountrycook.net