

# MISSISSIPPI POT ROAST

WITH SMOKED MASHED POTATOES

## PREPARATION

1. Season the chuck roast with SPG lightly. Place the roast on the traeger at 225 super smoke
2. After 3 hours place the roast in a cast iron dutch oven, top with the ranch packet, au jus packet, and the pepperoncinis and juice.
3. With about 1 hour left in the cook add the bag of baby carrots and place the foil back over to steam the carrots.
4. Cook until 205 or until the probe slides in like butter. Rest and pull the meat making sure to remove and gristle.
5. Mix the pulled meat back into the cast iron, eat on mashed potatoes and enjoy!

## INGREDIENTS

- 3lb chuck roast
- Kosmos SPG or any beef seasoning
- 1 ranch packet
- 1 Au Jus gravy packet
- 1 jar whole pepperoncini peppers
- 1 bag baby carrots
- Mashed potatoes



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