

# Southern Tangy Pulled Roast Beef



## Ingredients

- 3 - 5 lbs. chuck roast
- 1 packet ranch dressing powder
- 1 packet Au Jus Mix powder
- 1 stick butter
- 1 jar of pepperoncinis
- ½ cup water

## Directions:

1. Place 4 peppers into the bottom of the cooking pot. Then, place the chuck roast on top of the peppers in order to prevent burning and overheating.
2. Sprinkle packets of seasoning over the top of the roast, covering it as much as possible.
3. Place about 3 or 4 more pepperoncinis on top of the roast, and around it. Then, pour about ¼ to ½ of the pepperoncini liquid into the pot. Add the water to and place the stick of butter directly on top of the roast.
4. Close the lid and set the **PRESSURE VALVE** to **SEAL**. Press **CHICKEN/MEAT** button and set the **TASTE** button to your preference.
5. When done, release pressure carefully, open the lid, and serve.