



Mississippi Pot Roast Sliders

Ingredients Needed for Mississippi Pot Roast Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 3-4 pounds boneless chuck roast, top or bottom round roast
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon cayenne pepper
- ¼ teaspoon garlic powder
- 1/8 teaspoon cayenne pepper
- 3 tablespoons canola oil
- 4 tablespoons unsalted butter
- 2 tablespoons mayonnaise
- 2 teaspoons apple cider vinegar
- ½ teaspoon dried dill
- ½ teaspoon dried parsley
- ¼ teaspoon paprika
- ¼ cup all-purpose flour
- 16 ounce jar of pepperoncini peppers, or to taste
- ½ cup of brine pepperoncini peppers
- salt and pepper, to taste
- Quick Pickled Onions*
- Horseradish Mayonnaise**



*Quick Pickled Onions

- 1 red onion, thinly sliced
- 1 cup water
- ½ cup apple cider vinegar
- 1 tablespoon sugar

- 1 ½ teaspoon kosher salt
- 1 teaspoon red pepper flakes, optional
- 1 teaspoon whole peppercorns, optional

****Horseradish Mayonnaise**

- ½ cup high-quality mayonnaise
- 1 tablespoon prepared horseradish, or more to taste
- 1 teaspoon fresh lemon juice

Directions for *Quick Pickled Onions

1. In a small saucepan over medium heat, whisk together the apple cider vinegar, sugar, salt, and water. Bring to a boil until sugar and salt dissolve.
2. Add red pepper flakes and peppercorns into the vinegar mixture, if using, and remove from heat.
3. Allow mixture to return to room temperature.
4. Place onion slices in a mason jar and pour vinegar mixture over the top. Make sure the onions are submerged. Add more vinegar and/or water to cover.
5. Seal well and shake to combine.
6. Let sit at room temperature for at least 1 hour, overnight if possible.

Directions **Horseradish Mayonnaise

1. Stir all ingredients together, cover and chill, until ready to serve.

Directions for Mississippi Pot Roast Sliders

1. Season roast with generously salt and pepper. Sprinkle with flour, garlic powder, onion powder and cayenne pepper and rub into roast.
2. Heat the oil in a large sauté pan over high heat until it is about to smoke. Place the roast in the pan and brown on all sides, 4 to 5 minutes a side, to create a crust.
3. Remove the roast and place it in a slow cooker. Add the butter and 12 pepperoncini peppers on top of the roast.
4. In small bowl, combine mayonnaise, vinegar, dill, parsley and paprika, whisking until smooth.
5. Add the dressing and pepperoncini to the slow cooker, covering the top of the roast.
6. Cover and cook on low for 6 to 8 hours, until fork tender.
7. Once meat is cooked, shred meat in the slow cooker and mix the meat and juices together.
8. Cut your dinner rolls in half and cover bottom half of sliced dinner rolls with ¼ cup of Mississippi Pot Roast and pickled red onions. Spread horseradish mayonnaise on top half of dinner rolls, if desired.
9. Serve with cooked pepperoncinis and enjoy your Mississippi Pot Roast Sliders!

