

# Mississippi Pot Roast Sliders

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You could always serve Aunt Millie's Dinner Rolls alongside your usual homemade pot roast. Or you could change things up and serve the pot roast ON the rolls—which turns a classic comfort food into savory, sharable sliders. It's also a creative way to use up pot roast leftovers!



## INGREDIENTS

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### Aunt Millie's White Dinner Rolls

1 boneless chuck roast or top or bottom round roast, 3 to 4 lbs

2 teaspoons kosher salt, to taste

1 ½ teaspoons freshly ground black pepper, to taste

1 teaspoon garlic powder

1 teaspoon onion powder

1/2 teaspoon cayenne pepper

## DIRECTIONS

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1. Season roast with generously salt and pepper. Sprinkle with flour, granulated garlic, 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.
3. Place the roast in the pan and brown on all sides, 4 to 5 minutes a side, to create a crust.
4. Remove the roast and place it in a slow cooker.

1/2 teaspoon cayenne pepper

1/4 cup all-purpose flour

1/4 teaspoon granulated garlic

1/8 teaspoon cayenne pepper

3 tablespoons canola oil

4 tablespoons unsalted butter

1 16 ounce jar of pepperoncini peppers, or to taste

1/2 cup of brine pepperoncini peppers

2 tablespoons mayonnaise

2 teaspoons apple cider vinegar

1/2 teaspoon dried dill

1/2 teaspoon dried parsley

1/4 teaspoon paprika

Quick Pickled Onions\*

Horseradish Mayonnaise\*\*

### **\*Quick Pickled Onions**

1 red onion, thinly sliced

1 tablespoon sugar

1 1/2 teaspoon kosher salt

1/2 cup apple cider vinegar

1 teaspoon red pepper flakes (optional)

1 teaspoon whole peppercorns (optional)

### **Directions**

1. Whisk first apple cider vinegar, sugar, salt, and 1 cup water in a small saucepan and heat until sugar and salt dissolve.

2. Add red pepper flakes and peppercorns (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

5. Add the butter and 12 pepperoncini peppers on top of the roast.

6. Place slow cooker on low and cover.

7. Whisk together mayonnaise, vinegar, dill, parsley and paprika in a small bowl.

8. Add dressing to slow cooker on top of the roast.

9. Pour pepperoncini brine over the roast.

10. Cook for 6 to 8 hours, or until fork tender.

11. Shred meat in the slow cooker and mix the meat and juices together.

12. Cover bottom half of sliced dinner roll with 1/4 cup of Mississippi Pot Roast.

13. Add pickled onions.

14. Spread horseradish mayonnaise on top half of dinner roll if desired.

15. Serve with cooked Pepperoncino's.

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).

### **\*\*Horseradish Mayonnaise**

½ cup high-quality mayonnaise

1 tablespoon prepared horseradish, or more to taste

1 teaspoon fresh lemon juice

### **Directions**

1. Stir all ingredients together.

2. Cover and chill.



Aunt Millie's  
White Dinner Rolls