



MISSISSIPPI PO'BOY

Les Eckert, Director, Great Lakes Culinary Institute
8 Servings



INGREDIENTS

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| 3 lb beef, chuck roast or top roast | 1 packet dry beef au jus mix |
| 1 T paprika | 1 packet dry ranch dressing mix |
| 1 t salt | 6-8 pepperoncini peppers, whole |
| 1 t black pepper | 8 mini hoagie rolls |
| 2 t garlic powder | 8 oz shredded white cheddar cheese |
| 1 t onion powder | Bread-and-butter pickles and/or |
| 1 stick salted butter | sliced pepperoncini peppers, for garnish |

DIRECTIONS

1. Prepare smoker for indirect cooking using appropriate fuel and cherry wood for smoke. Smoker temperature should be 275 degrees for the entire cook time.
2. Season the chuck roast with paprika, salt, pepper, garlic powder and onion powder and place in the smoker for 2 hours.
3. After 2 hours place the roast in a 5 quart dutch oven and add butter, au jus mix, ranch mix, and whole pepperoncini peppers. Cover with the lid and place the dutch oven back in the smoker or in an oven pre-heated to 275 degrees F.
4. Cook the roast until it's almost falling apart, internal temperature should be around 210 - 212 degrees. It will take approximately 2 hours.
5. Carefully take the roast out of the dutch oven and shred on a cutting board using 2 forks.
6. Split the hoagie roll and place the shredded cheese on the bottom half of the bread. Load the sandwich up with the shredded roast and drizzle some of the au jus from the dutch oven over the meat. Top with slices of bread and butter pickles or pepperoncini peppers and serve.