MISSISSIPPI PO’BOY
Les Eckert, Director, Great Lakes Culinary Institute
8 Servings

INGREDIENTS
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.