

Slow Cooker Mississippi Ribeye Steaks: The Easiest Weeknight Dinner

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METHOD

Slow cooker

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ChefManiac

INGREDIENTS

- 2 ribeye steaks (about 1 inch thick)
- 1 packet of ranch seasoning mix
- 1 packet of au jus gravy mix
- 1 stick of unsalted butter
- 5-10 pepperoncini peppers

Swaps and Notes:

Steaks: While ribeye steaks are fantastic here, you can also use sirloin steaks or a beef chuck roast for a similar result.

Seasoning Mixes: The combination of ranch and au jus is a must for that classic Mississippi flavor.

Don't use a different kind of gravy mix, as the au jus is key.

Butter: Unsalted butter is my preference, but you can also use a good quality olive oil.

Pepperoncini Peppers: The peppers are the real secret ingredient here! They add a tangy, zesty kick that cuts through the richness of the butter and gravy. Don't skip them!

Step-by-Step Instructions:

Prep the Slow Cooker: Place the ribeye steaks in the slow cooker. You can lightly season them with salt and pepper if you like, but the seasoning packets will provide plenty of flavor.

Add the Seasoning: Sprinkle the ranch seasoning mix and au jus gravy mix evenly over the steaks.

Add the Butter and Peppers: Place the full stick of butter on top of the steaks. Arrange the

pepperoncini peppers around the steaks. You can also add a tablespoon or two of the pepperoncini juice for an extra tangy kick.

Slow Cook: Cover the slow cooker and cook on low for 6-8 hours or on high for 3-4 hours, until the steaks are incredibly tender and cooked to your desired level of doneness.

Serve: Serve the Mississippi ribeye steaks with the peppers and the buttery gravy from the slow cooker. This dish is fantastic over a bed of mashed potatoes or rice to soak up all that delicious gravy.

Tips for Success:

Don't Add Liquid: The beauty of this recipe is that the steaks, butter, and peppers release enough liquid to create a perfect gravy. Don't add any extra water or broth!

Low and Slow is Key: Cooking on low heat for a longer period of time is what makes the steaks so tender and fall-apart delicious.

Use a Good Quality Steak: While a tough cut of beef would work, a good quality ribeye will provide an even more tender and flavorful result.

Serve with a Starch: The gravy is the best part of this dish, so make sure you have something to soak it all up!

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 700 kcal

Carbohydrates: 10g

Protein: 40g

Fat: 55g

Saturated Fat: 30g

Cholesterol: 150mg

Sodium: 1200mg

Fiber: 2g

Sugar: 2g

Storage and Leftover Tips:

More Recipes You'll Love:

These Easy Turkey Wings are my favorite comfort food for lazy Sundays

DIRECTIONS

- 1. Prep the : Slow Cooker:** Place the ribeye steaks in the slow cooker. You can lightly season them with salt and pepper if you like, but the seasoning packets will provide plenty of flavor.
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10. **Serving Suggestions and Pairings:** These Mississippi Ribeye Steaks are a complete meal on their own. They pair perfectly with a side of mashed potatoes, rice, or egg noodles to absorb the rich gravy. You could also serve them with a simple green salad to add some freshness. The hearty, comforting flavors would also go well with other savory meals like a classic Cajun Chicken Sausage Gumbo or a simple Instant Pot Lasagna.
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19. **Sugar:** 2g
20. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
21. **Storage and Leftover Tips:** Leftovers of this dish are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm them gently in the microwave or in a pot on the stovetop until heated through.
22. **More Recipes You'll Love:** If you enjoy easy, savory, and satisfying comfort foods, you might also like these other recipes:
23. **These :** Easy Turkey Wings are my favorite comfort food for lazy Sundays
24. **This :** Tomato Skillet with Okra and Sausage is my favorite quick dinner packed with Southern flavor
25. **Easy :** Cheesy Chicken Sliders with Marinara Garlic Butter

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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