

Ewe-nique Farms Slow Cooked Lamb



Serves 4-6

Ingredients:

1 ¾ lb of Alberta lamb chops or steaks (whole or cut into cubes)
1 onion, sliced
1 tsp. oregano
½ tsp. thyme
½ tsp. garlic powder
Salt & pepper to taste
2 cloves garlic, minced

Method:

Place onion in slow cooker. Combine oregano, thyme, garlic powder, salt and pepper; rub over the lamb. Place meat over onion. Top with garlic. Cover and cook on low for 4-6 hours or until meat is tender.

The aroma is irresistible and they come out so tender they'll melt in your mouth!

Recipe courtesy of Ewe-nique Farms, Picture Butte

Your Notes



You've got **GREAT** taste!

www.AlbertaLamb.ca