



SLOW COOKER LAMB POT

 **Prep time:**
30 minutes

 **Slow Cook time:**
8 1/2 hours

 **Frying time:**
4-6 minutes

 **Serves:**
6 portions

EQUIPMENT LIST:

x1 Large frying pan
x1 Silicone tongs
x1 **Russell Hobbs 6.5L Oval Slow Cooker**

INGREDIENTS:

1kg	Lamb cubes	500g	Potatoes, cubed
1tsp	Fine Salt	3	Carrots, sliced
1tsp	Ground Black Pepper	2	Celery stalks, chopped
375ml	Red wine	500ml	Beef stock
1	Onion, cubed	2tbsp	Worcestershire sauce
2	Garlic Cloves, roughly chopped	2 sprigs	Rosemary
250g	Mushrooms, sliced		

METHOD:

1. In a large frying pan, transfer your lamb cubes using your silicone tongs, to brown for 3 - 5 minutes over a medium heat. Keep the heat on.
2. Remove the browned cubes from your frying pan and transfer into your **Russell Hobbs 6.5L Oval Slow Cooker** ceramic bowl. Season well with salt and pepper.
3. Return the frying pan to the medium heat and add in your wine to deglaze the pan for 1 minute. Pour the liquid into your slow cooker ceramic bowl.
4. Add the onion, garlic, mushrooms, potatoes, carrots, celery, beef stock, Worcestershire sauce and rosemary to your slow cooker ceramic bowl. Place the glass lid on the slow cooker.
5. Switch it on and set the temperature control knob to "Low" and allow to cook for 4 hours.
6. After 4 hours turn your temperature control knob to "High" and allow to cook for a further 4½ hours.
7. **Serve hot, plate and enjoy!**