

## **Crock Pot Leg of Lamb**

### **Ingredients:**

1 Leg of Lamb  
1 - 12 ounce can beef broth  
12 ounces of water  
1 package Lipton Onion Soup Mix  
1 red pepper - sliced then  
1 green pepper - sliced then  
1 or 2 cloves of crushed garlic  
1 Tablespoon A-1 Sauce

### **Preparation:**

Add 2 tablespoons of oil to a pan and heat to medium high heat, salt and pepper Leg of Lamb and brown on all sides.

Mix all of the above ingredients and add to a crock pot.

Add browned Leg of Lamb to crock pot.

Cook on low for 6-8 hours.

Enjoy served as a sandwich on rolls or as the meat entree of any meal.