

Featuring Tennessee Gourmet® Products

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Lamb Stew

2 pound boneless leg of lamb, trimmed of fat and cut into 1-inch pieces	1 (14-ounce) can reduced-sodium chicken broth
1 ³ / ₄ pounds white potatoes, peeled and cut into 1-inch pieces	1 tsp. Tennessee Gourmet® Savory Beef Rub
3 large carrots, peeled and cut into 1-inch pieces	½ tsp. salt
3 stalks celery, thinly sliced	1 tsp. freshly ground pepper
3 large leeks, white part only, halved, washed and thinly sliced	¼ cup parsley leaves, chopped

Combine lamb, potatoes, carrots, celery, leeks, broth, Savory, salt and pepper in a 6-quart slow cooker; stir to combine. Put the lid on and cook on low until the lamb is fork-tender, about 8 hours. Stir in parsley before serving.