# Slow Cooked Lamb with Onions & Rosemary



Gather the family for this deliciously tender meal.

## Ingredients

2 kg lamb shoulder bone-in

6 little brown onions peeled

6 rosemary sprigs

250 mL chicken stock

## Method:

1. Place the onions and lamb into the slow cooker, sitting the lamb on top of the onions. Season heavily with sea salt and cracked pepper.
2. Remove the leaves from rosemary sprigs and scatter around the lamb. Add the chicken stock.
3. Cover and cook on low for 6 to 8 hours, at which point, the lamb should be so tender that all you need to do is tear the meat away with tongs.
4. Serve the lamb on a platter with the onions and drizzle with delicious melty onion sauce.