

## Crock-Pot Pulled Lamb

Nick Forest

### Ingredients

4 pound leg of lamb or 4-6 lamb shanks  
4-5 cloves of chopped garlic  
2 cups chicken stock  
Salt and pepper to taste



### Directions

Place everything in a crock pot on low for 8-9 hours

Shred the lamb

Serving suggestions:

- Serve in pita bread with tomato, cucumber and tzatziki sauce
- Serve in corn tarillas with salsa, avocado and cheese
- Add BBQ sauce and serve in a bun with cole slaw