



YORKSHIRE HOT POT

- Lamp Chops
- 1 Clove Garlic, Minced
- 4 Small Whole Onions
- 4 Medium Potatoes, Halved
- 2 1⁄4 Cups Frozen Green Beans
- **Teaspoon Ground Cloves**
- 2 Teaspoons Salt
- 1/8 Teaspoon Black Pepper
- Can Cream of Mushroom Soup 1
- Can Water 1/2 Paprika

DIRECTIONS

- 1. Heat fat in Dutch oven.
- 2. Brown chops in garlic.
- 3. Tuck onions and potatoes around the chops.
- 4. Add green beans, cloves, salts, pepper, soup and water.
- 5. Cover and cook slowly for 1 hour in a 350 degree oven.
- 6. Sprinkle with paprika.