

Roast Leg of Lamb With Anchovy, Garlic and Rosemary

1	4-pound bone-in leg of lamb	Freshly ground black pepper
4	large garlic cloves, peeled and sliced lengthwise into thirds	1½ cups white wine
20	anchovy fillets in oil, drained	Juice of 1 lemon
1	bunch rosemary	Salt, as needed
6	tablespoons butter, softened	1 small bunch of watercress, to garnish (optional).

1. Preheat the oven to 425 degrees. With a small, sharp knife, make 12 incisions 2 inches deep into the fleshy side of the leg. Insert a piece of garlic, half an anchovy and a small sprig of rosemary into each incision. Push them in with your little finger.
2. Cream the butter with the remaining anchovies and smear it all over the meat. Sprinkle the meat generously with black pepper, place in a roasting pan and pour the wine around it. Tuck in any leftover sprigs of rosemary and pour the lemon juice over the meat.
3. Roast in the oven for 15 minutes; lower the oven temperature to 350 degrees and roast for 1 hour more, basting from time to time with the juices. (Cook slightly longer, depending on how well done you like your meat.) Let rest in a warm place for at least 15 minutes before carving.
4. Meanwhile, taste the juices, adding salt as needed. (It should not need much because of the anchovies.) If the gravy is too thin, simmer it in a skillet to thicken. If you choose, garnish the slices of lamb with sprigs of watercress. Serve with gravy and mashed potatoes or creamed eggplant. *Serves 4.*