

Leg of Lamb with Garlic Sauce (Gigot D'Agneau L'Aillade)

This recipe embodies all the flavors of Provence. It can be served butterflied.

Serves 6

Ingredients:

1 Five pound leg of Lamb, boneless
6 Garlic cloves, slivered
12 Anchovy fillets, chopped
3 T Olive oil
3 tsp. Herbs de Provence
TT Salt
TT Freshly ground black pepper
12 Garlic cloves, peeled
1/2 cup' Dry white wine
2 T Chopped parsley or mint

Preparation:

Make slits in the Lamb and insert a sliver of garlic and a piece of anchovy in each incision. Rub the Lamb with 2 tablespoons of the olive oil, rosemary, thyme, and pepper. Let it stand for 1 to 2 hours. Butterfly the boned leg.

Preheat the oven to 425 °. Place the meat on a rack in a roasting pan and cook, uncovered, for 20 minutes. Reduce the heat to 350 ° and cook for 40 to 45 minutes for medium-rare Lamb.

Heat 1 tablespoon of the olive oil in an iron skillet and cook the garlic cloves slowly for about 10 minutes, or until they are soft (do not let the edges becomes crisp). Set aside in a small bowl.

Remove the Lamb from the pan. Pour the wine into the pan, scrape the bottom well and cook down the wine over a high flame to reduce it. Add the reduced liquid to the garlic cloves. Mash well.

www.chefmarc.com