

Agnello Arrosto

WOOD-ROASTED LEG OF LAMB

- 1 leg of lamb, bone in or boneless (about 6 pounds)
- 3 tablespoons Sale Aromatico
- 1/2 cup extra virgin olive oil
- 5 cloves garlic, sliced
- 4 sprigs fresh rosemary, leaves pulled from sprig
- 1 cup white wine
- 1 cup water
- 5 anchovies
- 4 tablespoons capers
- 3 tablespoons fresh lemon juice
- 6 tablespoons vinegar

Prep oven per *Mugnaini Roasting Oven Protocol*.

Cut leg into approximately 3-inch wide pieces. Season with salt and drizzle with olive oil; sprinkle with garlic and rosemary. Place in deep (3-inches or more) roasting pan and roast in wood-fired oven for 20 minutes. Deglaze pan with wine. Cover with foil and cook for 15 minutes. Add water and cook, uncovered, for 15 minutes more. Meanwhile, purée anchovies, capers, lemon juice, and vinegar in a blender. Pour over lamb; cook until juices thicken, about 10 minutes.

Notes:

