



## Leg of Lamb Gascony-style

Recipe courtesy Emeril Lagasse, 2001

Prep Time: 25 min    Level: Intermediate    Serves: 8 servings  
 Inactive Prep Time: -  
 Cook Time: 1 hr 40 min

### Ingredients

1 (7 pound) leg of lamb, fat trimmed to 1/4-inch  
 12 anchovy fillets, packed in oil  
 12 cloves garlic, peeled and halved lengthwise  
 1/4 cup duck fat  
 3 tablespoons chopped fresh rosemary  
 1 tablespoon Essence, recipe follows  
 1 teaspoon salt  
 1 teaspoon freshly ground black pepper  
 1 large yellow onion, peeled and quartered  
 1 large carrot, cut into 2-inch pieces  
 1 large turnip, trimmed and quartered  
 2 stalks celery, trimmed and cut into 2-inch pieces  
 1/2 cup dry red wine  
 1 cup rich chicken or beef stock  
 2 tablespoons cold unsalted butter, cut into 4 pieces

### Directions

Preheat the oven to 350 degrees F. With a small, sharp knife, make 12 (1 1/2-inch deep) slits about every 2 inches of the lamb. Wrap the anchovies around the garlic cloves and stuff into the slits.

In a large roasting pan set over 2 burners, heat the duck fat over medium-high heat. Add the lamb and sear, turning, on all sides, about 5 minutes. Remove from the heat and, in a small bowl, combine the rosemary, Essence, salt, and pepper, and rub evenly over the meat. Add the vegetables, and stir to coat with the fat. Roast until an instant-read meat thermometer inserted into the thickest part of the leg reads 130 degrees F for medium-rare, about 1 hour and 15 minutes, stirring the vegetables every 30 minutes.

Remove from the oven, transfer to a large platter, and cover loosely to rest for 15 minutes. Place the pan over 2 burners over medium-high heat. Add the wine and cook, stirring, to deglaze the pan and reduce by half. Add the stock and stirring, reduce again by half. Strain into a small saucepan through a fine mesh strainer, pushing down on the vegetables to extract as much liquid as possible. Return to medium heat, and stirring constantly, add the butter a piece at a time. Remove from the heat and cover to keep warm.

Carve the lamb, and if desired, serve with the roasted vegetables on the side. Serve with the gravy

### Essence (Emeril's Creole Seasoning):

2 1/2 tablespoons paprika  
 2 tablespoons salt  
 2 tablespoons garlic powder  
 1 tablespoon black pepper  
 1 tablespoon onion powder  
 1 tablespoon cayenne pepper  
 1 tablespoon dried leaf oregano  
 1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup

Recipe from "New Orleans Cooking", by Emeril Lagasse and Jessie Tirsch. Published by William and Morrow, 1993.



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