

Leg of Lamb with Artichoke Hearts

4 fresh rosemary sprigs, to taste

Salt and freshly ground black pepper to taste

1 cup extra-virgin olive oil

One 3- to 4-pound leg of spring lamb, bone in, trimmed of fat

Juice of 6 lemons

3 canned artichoke hearts

1. Preheat the oven to 375°F.
2. Mince one rosemary sprig, with teaspoon salt and pepper, add about 1/3 cup of the olive oil. Rub this mixture all over the lamb.
3. Place the lamb on a rack in a large roasting pan. Add a cup of water, remaining olive oil and season generously with salt and pepper. Add lemon juice and mix in. Roast for about 30 minutes.
4. Add the artichokes and a little more of the lemon juice. Continue roasting until the lamb is cooked to the desired doneness, 30 to 40 minutes. Remove from the oven, let the meat stand for 20 minutes to settle the juices, then carve and top with pan juices and artichokes.