



**CAMPFIRE**  
*Chronicles*

## Recipe Sheet

### Roast Leg of Lamb in the Camp Oven with Anchovies, Rosemary and Port.

1 leg of lamb  
3 clove garlic, thinly sliced  
1 tin anchovies  
12 sprigs rosemary  
3 heaped teaspoons Dijon mustard  
3 brown onions peeled and sliced in half  
Bottle Rutherglen Port  
Flakey salt and fresh cracked pepper

- 1/. Make incisions in leg of lamb at even places across the leg
- 2/. In each incision stuff one sliver of garlic, half and anchovy and a sprig of rosemary
- 3/. Spread Dijon mustard, salt and pepper on lamb
- 4/. Place onions on base of camp oven or dutch oven slice down as a bed
- 5/. Place lamb on top
- 6/. Pour over port.
- 7/. Place lid on oven and roast on coals or in oven at 180 for 1 to 1.5 hours
- 8/. Stand meat for 5 minutes, carve and serve.

