

# THE HAVELOCK TAVERN

## **Pot-Roast Chicken with Leeks & Anchovies**

A brilliant recipe which uses huge amounts of garlic. The anchovies and soy may seem odd but lend a great savouriness. Those with an aversion to anchovies don't be put off as they are virtually indiscernible.

### **(Serves 4)**

Salt and Pepper

2tsp olive oil

4 large free-range chicken legs

175ml dry white wine

1kg leeks, rinsed & cut into rounds

10 garlic cloves lightly crushed

1tbsp rosemary

50g canned anchovy fillets, finely chopped

2 ½ tbsp light soy sauce

2 tsp finely chopped parsley

Juice of ½ lemon

Pre-heat oven to 220°C / 425°F / Gas Mark 7 and bring a large pot of heavily salted water to the boil.

In a heavy-bottomed frying pan, heat the olive oil and gently brown the chicken legs on both sides.

Transfer the chicken into a casserole dish large enough to accommodate them on one layer. Pour the white wine into the frying pan. Reduce a little and scrape any residue and then add the juices in to the pot with the chicken.

Add the leeks to the boiling water and boil for 3 minutes, then drain and add them to the casserole, together with the garlic, rosemary, anchovies and soy sauce; season generously with pepper. Put the casserole over the heat and bring to the liquid to a simmer. Place the casserole dish in the oven for 20 minutes. Remove the casserole from the oven and add the parsley and lemon juice. Return it to the oven for a further 10 minutes until the chicken legs are cooked through and the juices run clear when you pierce them. Taste the juices and add some salt if necessary, serve with new potatoes or a simple dressed green salad.