

Caesar Salad

There's a reason clichés like Caesar salad and iceberg with blue cheese dressing have become hyper-common: they're just good. The version (get out those anchovies and eggs) from Mark Bittman does not disappoint. Add grilled chicken to make it a meal.

Ingredients:

About ½ cup extra virgin olive oil
1 cup rustic bread, cut into 1-inch cubes
Salt freshly ground black pepper
1 clove garlic, halved
2 eggs
2 tablespoons freshly squeezed lemon juice

2 to 3 tablespoons minced anchovies, or to taste
Dash Worcestershire sauce
1 large head romaine lettuce, washed, dried and torn into pieces
½ cup freshly grated Parmesan

Directions:

Put 2 tablespoons of the oil in a skillet large enough to hold the bread in a single layer and turn heat to medium. When oil shimmers, add bread and sprinkle with salt and pepper; brown lightly on all sides, adding a little more oil if necessary. Remove and set aside.

Rub the inside of a salad bowl with the garlic clove; discard it. Bring a small pot of water to a boil. Pierce a tiny hole in the broad end of each egg with a pin or needle and boil them for 60 to 90 seconds; they will just begin to firm up. Crack them into the salad bowl, being sure to scoop out the white that clings to the shell.

Beat eggs with a fork. Gradually add lemon juice and 6 tablespoons oil, beating all the while. Stir in anchovies and Worcestershire. Taste and add salt if needed, and lots of pepper. Toss well with lettuce; top with Parmesan and croutons; toss again at table. Serve immediately.

