# Classic 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 combination of cold crunchiness, mild bitterness and salty dressings is everlastingly refreshing and satisfying. This authentic version (get out those anchovies and eggs) from Mark Bittman does not disappoint.

Featured in: [The Charms Of The Loser Lettuces](https://www.nytimes.com/2010/04/07/dining/07mini.html).

### INGREDIENTS

* **About 1/2 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**

### PREPARATION

1. 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.
2. 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.
3. 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.