

EASY CAESAR SALAD (WITH ROAN'S SECRET INGREDIENT)
ROAN PARRISH

Okay, so listen. I used to think of Caesar salad as something you got at a restaurant. So, even though I've always *loved* it, I never thought to make it. Enter, the pandemic. No more restaurants, but I still wanted Caesar salad, dammit! So I set out to create a Caesar salad that I would love but would be easy enough to make on a random Thursday, like today.

INGREDIENTS

Dressing

- 1 head garlic, roasted
- 2 cloves garlic, raw
- 4 hardboiled eggs (boil for exactly 7 minutes)
- ½ cup olive oil
- juice of half a lemon
- 3 tablespoons Dijon mustard
- 1 tablespoon anchovy paste or Worcestershire sauce

The rest

- 2 heads romaine lettuce, chopped or torn
- Salt and pepper
- Chunk of almost-stale bread
- Olive oil
- 1 pound chicken
- 2 tablespoons bacon fat

INSTRUCTIONS

1. Roast a head of garlic: cut top off the head, drizzle with olive oil, wrap in tin foil, and bake in a 300 degree oven until it's soft and sweet, about 40 minutes. You can do this ahead of time. I like to always have roasted garlic in the fridge.
2. While it's roasting, make your croutons. Cut your stale bread in cubes with a bread knife, toss with olive oil, salt, and pepper, and bake on a baking sheet or fry in a pan until crispy.

3. Once your garlic is roasted, make your dressing. Here's the deal: dressing with raw egg yolk is great, but it turns out a lot thinner than I like; I prefer a creamier dressing. So here is where my secret ingredient comes in: hardboiled egg. It's got the egg flavor but lends creaminess. It also lasts longer in the fridge. In the blender, blend together your dressing ingredients. Taste it and adjust to your preference. If it's too thin, you can add another hardboiled egg or some bread. If you like mayonnaise, you could also add that.

4. Cook your chicken (or steak or salmon or nothing, if you like). I love the smokiness of grilled chicken but I don't have a grill. My solution? Cooking it in bacon fat (which I save in the refrigerator from cooking bacon). So, heat up your bacon fat, season your chicken with salt and pepper, and pan-sear it on both sides until cooked through. I find it works best to cover the pan with a lid to keep the heat in, and cook it faster while not drying it out.

5. Cut the chicken into strips or chunks, shave some parmesan cheese, and assemble the salad! Dress it before putting in the croutons to retain their crispness. Season with more salt and ground pepper to taste.