

Eggs and Anchovies

This delicious first course was a favorite at my mother's restaurant in Lyon when I was a teenager. Since I usually have all the garnishes in my refrigerator, nothing could be easier to prepare, but the eggs have to be cooked properly.

Lower 4 large eggs into boiling water to cover, bring the water back to a very low boil, and boil gently for 9 minutes. Pour out the hot water and shake the pan to crack the eggshells. Fill the pan with cold water and ice and let the eggs cool thoroughly. Shell the eggs and halve them lengthwise. Place 2 halved eggs on each of two plates or on a platter. In a small bowl, whisk together until smooth 3 tablespoons mayonnaise, 1 tablespoon water, 1 tablespoon ketchup, and a good dash of Tabasco hot pepper sauce. Coat the eggs with the sauce. Place 1 anchovy fillet on top of each halved egg. Sprinkle on a few capers. Divide about 1 tablespoon chopped red onion among the four plates. Serve.

2 Servings