

'Fancy' Egg Salad

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Recipe source: David Latt for [NYTimes](#)
[Cooking](#)



INGREDIENTS:

- 4 eggs
- 1 tablespoon Italian parsley, finely chopped
- 1 tablespoon capers, dried, finely chopped
- 1 tablespoon finely chopped shallots
- 1 slice of bacon, crisp, finely chopped
- 1 ½ tablespoons mayonnaise
- Salt and pepper

DIRECTIONS:

- Use your preferred method to hard boil the eggs. Here is mine:
 - Put the eggs in an empty pan. Cover with cool water to cover the eggs by one inch. Place pan, uncovered, over medium-high heat until water comes to a rolling boil – about 12 minutes for me.
 - Cover the pan, turn off the heat, and move the covered pan to a cold burner to sit for 16 minutes.
 - Drain the eggs and rinse repeatedly in cold water until the surface of the eggs has cooled somewhat.
- Peel the eggs and chop.
- Toss the eggs in a bowl with the parsley, capers, shallots and bacon. Season with salt and pepper to taste, then add the mayo and mix well.
- Serve with fresh bread or crackers, on hearts of romaine, or in a salad.