Nicoise Salad (America's Test Kitchen)

Bring 6C water to boil, add 3 T salt.
Boil 12 oz red potatoes for 13 minutes.
When done, cool them on a cutting board.

Make dressing:

- 2 anchovy filets - diced
- 3 T olive oil
- 2 T lemon juice
- 1 T shalots
- 1 tsp fresh thyme
- 1 tsp Dijon mustard
- ¼ tsp salt
- 1/8 tsp black pepper

Cut 10 grape tomatoes in half.
Season with ¼ tsp sugar & 1/8 tsp salt - mix well

Boil 6 oz. green beans in the potato water for 5 minutes.
Cool the beans in ice bath.

Smash the cooled potatoes with flat knife to ¾" thick
Fry potatoes in 3 T olive oil over med-high heat - 3 minutes each side.
Move to paper towel and season with salt.

Dry green beans on paper towel.

Use potato water to boil 3 eggs - covered for 8 minutes.
Cool eggs in ice bath for 30 seconds.
Peel eggs and cut in half. (yolk should be firm but loose)

Cook tuna or use canned tuna.

Assemble salad, top with dressing.

Add 1T olives and capers to each plate.