

ACCENT

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DINING WITH DUFFY

Baylo's Deli & Grill

Address: 7624 S. Meridian St., Indianapolis
Phone: 883-4219
Hours: 11 a.m. to 8 p.m. Monday to Thursday; 11 a.m. to 9 p.m. Friday and Saturday; closed Sunday
Credit cards: Major cards accepted
Entrée price range: \$5 to \$12.50

Southside deli packs in flavor of western N.Y.

Baylo's Deli & Grill dubs itself an "authentic New York-style take out" and is named after a comfort-food operation that owner Bonnie McEwen remembered with great fondness from her native Buffalo, N.Y.

She and her son, Nick McEwen, opened this modest strip center carryout on State Road 135 between Stop 11 and Southport roads on the Southside in November. It centers on hot dogs, hot and cold subs, Buffalo wings and pizza.

There are two tables that comfortably seat eight, more or less wedged between the ordering counter and the glass window overlooking the parking lot.

Baylo's is geared to eat on the fly or at home. The cold six- and 12-inch subs revolve around roast beef, ham and steak with cheese, turkey, and BLTs.

The even more inviting hot subs focus on meatballs, grilled and breaded tenderloins, strombolis, grilled Italian sausage and tuna melt. Tossed into the works is the old throwback sandwich Mom would make when she was in a whimsical mood: fried bologna, with the Baylo rendition topped with grilled onions.

The hot dogs come from the venerable Sahlens Meats, a 137-year-old meat processor based in Buffalo, best known in those parts for their pork and beef hot dogs in natural casings that give a pleasing snap when chopped down upon.

Baylo's cooks them on the flat iron grill and include such variations as the bacon-wrapped, cheese-topped "Whistle Pig" hot dog, chili-sauced Coney dogs, and, in the effort to win the hearts, minds and appetites of practicing Hoosiers, the deep-fried dog.

I checked out the basic Sahlens hot dog (\$4.99) with onions, dill pickle and mustard and found it hit-the-spot tasty, with the casing snap a genuine bonus.

I wish I had known of the McEwen's Buffalo background before I ordered and completed my repast, or I would have zeroed in on its Buffalo chicken wing array, offered with hot, mild or barbecue sauces.

It was Buffalo's Anchor Bar that casually introduced the spicy wings as a pub munchie icon a few decades back, and thus another trip is in order to sample the wings a la Buffalo as prepared by those who may have been there at the creation of this culinary breakthrough.

I did sample a basic sausage and pepperoni thin-crust pizza (\$10.50), which featured an enjoyable, flavorful balance of cheese, meats and tomato sauce.

I was mildly disappointed the crust did not contribute much to the flavor mix, tasting more like the pre-made, manufactured crust than made-from-scratch dough. Baylo's also lays on deep-dish pan pizzas and specialty pizzas offering spicy chicken and barbecue chicken topping, a five-meat rendition for pizza carnivores, and an all-veggie ensemble.

By the by, Baylo's Deli & Grill is not to be confused with Barlo's Pizza off Southport and Bluff roads, which offers its 29-inch, 54-slice party pizza free if you can consume it within 90 minutes in one sitting.

Baylo's Deli is not quite prepared to go there, but it does offer 50 Buffalo wings in a bucket for \$25.99, for you and a loved one who truly understands you. And with Valentine's Day just around the corner ...

Veteran restaurant critic Reid Duffy writes a weekly review for the Daily Journal. Comments may be sent to letters@thejournalnet.com.



Treats for two

Forget candy hearts this Valentine's Day, and plan a romantic dinner

Make it an even better Valentine's Day for your special someone with these offerings.

A perfect Porterhouse steak for two —

plus accompanying sauces — can be the centerpiece of a memorable dinner.

Strawberry trifles add a festive touch for dessert.

Strawberry trifles

Marinated strawberries

1 quart fresh strawberries, halved
 1/4 cup aged balsamic vinegar

Whipped cream

3 cups heavy cream
 2 teaspoons vanilla extract
 1/4 cup confectioners' sugar
 1 fresh pound cake
 1/4 cup amaretto liqueur
 2 amaretto cookies, for garnish
 Demerara sugar, for garnish

In a small shallow casserole dish, toss the strawberries with vinegar and let stand at room temperature for 15 to 20 minutes. After the strawberries have marinated, check for sweetness, adding sugar if desired.

In a large bowl using an electric mixer, whisk the cream to soft peaks. Add the vanilla and confectioners' sugar. Whip until stiff peaks. Set aside.

Using a serrated knife, slice pound cake lengthwise into 1/2-inch-thick slices. You will only need four slices. Using a 2-inch cookie cutter, cut out circles from each cake slice.

Line up two highball glasses and place cake circle in the bottom of each. Brush cakes with amaretto liqueur.

Add 2 tablespoons of marinated strawberries and spread evenly. Using a different tablespoon, add a large dollop of whipped cream and spread evenly.

Add a second layer of cake, pressing down lightly. Brush with amaretto liqueur. Add 2 tablespoons of marinated strawberries and spread evenly. Top with a large dollop of whipped cream, spreading evenly. Use remaining cake, cream and strawberries to create a more humble trifle dish.

Cover trifles with plastic wrap and refrigerate for impromptu indulgence, keeping in mind that it will store for up to two days.

To serve, remove and discard plastic wrap. Grate amaretto cookie on top and sprinkle with demerara sugar.

2 1/2-pound Porterhouse steaks

1/4 cup extra-virgin olive oil
 Kosher salt and freshly cracked black pepper,

to taste

Heat a grill pan over moderately high heat. Pat the steak dry with paper towels, then rub it with the oil and sprinkle it generously with salt and pepper.

Place the steak on the grill pan and cook until well-seared on one side, 6 to 8 minutes.

Turn and sear the second side, again for 6 to 8 minutes. Lower the flame to medium and cook, turning once, 10 to 15 minutes more for rare. To check for doneness, nick, peek and cheat: make a 1/4-inch cut in the thickest part of the meat and take a peek; it should be slightly less done than you like it.

Remove the meat from the fire, cover it loosely with foil, and allow it to rest for 10 minutes before serving. Serve with 1 of the 2 sauces below.

Roquefort sauce

1/4 cup minced shallot
 2 tablespoons unsalted butter
 1 cup dry white wine
 1 tablespoon all-purpose flour
 3/4 cup milk
 1 cup crumbled Roquefort (about 1/4 pound)
 2 tablespoons minced fresh parsley leaves
 Salt and pepper

In a small heavy saucepan, cook the shallot in the butter over moderately low heat, stirring, until it is softened, add the wine, and boil the mixture until the liquid is reduced to about 1 tablespoon. Whisk in the flour and cook the mixture, whisking, for 3 minutes. Add the milk in a stream, whisking, and boil the mixture, whisking, for 2 minutes. Reduce the heat to low, whisk in the Roquefort, a little at a time, whisking until it is melted and being careful not to let the mixture boil, and strain the sauce through a fine sieve into a bowl. Stir in the parsley, season the sauce with salt and pepper, and serve with the meat.

Yield: About 1 cup.

Perfect Porterhouse

Bearnaise sauce

1/4 cup white wine vinegar
 1/4 cup dry white wine
 1 tablespoon minced shallots
 1 tablespoon dried tarragon
 Salt and pepper, to taste
 3 egg yolks

2 sticks unsalted butter, melted in saucepan
 2 tablespoons minced fresh tarragon
 In a small saucepan, combine vinegar, wine, shallots and dried tarragon and simmer over moderate heat until reduced to 2 tablespoons of liquid. Cool and strain through a fine sieve.

In the top of a double boiler, whisk the egg yolks until they become thick and sticky. Whisk in the reduced-vinegar mixture and pepper. Place the pan or bowl over a saucepan of simmering, not boiling water. Whisk until mixture is warm, about 2 minutes. (If mixture appears to become lumpy, dip pan immediately in a bowl of ice water to cool, whisk until smooth and then continue recipe.) The yolk mixture has thickened enough when you can see the bottom of the pan between strokes and the mixture forms a light cream on the wires of the whisk.

While whisking the yolk mixture, gradually pour in the melted butter, 1 tablespoon or so at a time, whisking thoroughly to incorporate before adding more butter. As the mixture begins to thicken and become creamy, the butter can be added more rapidly. Do not add the milk solids at the bottom of the melted butter.

Season the sauces, to taste, with chopped tarragon, salt and pepper. To keep the sauce warm, set the pan or bowl in lukewarm water or in a thermos.

Yield: 1 to 1 1/2 cups.

— Giada De Laurentiis and Food Network

'Empty nester' redone for kids' return

By CANDICE OLSON
 HOME & GARDEN TELEVISION

Pamela lives in a beautiful home that recently functioned as a bit of an empty nester. Two of her three daughters were away at college, but they are returning home soon and the quiet house will once again be swirling with girls.

The home has a large room in the basement that routinely served as a dumping ground for unsightly clutter, so the girls — Christine, Heather and Jennifer — convinced mom to turn it into a space in which they can kick back, watch movies and dance.

I wanted to create a multi-functional space that would be trendy enough to satisfy the sisters' entertainment needs and also sophisticated enough to be a leisure space for the whole family. I embarked upon this challenge by dividing the large room into three zones, a multimedia space with a big-screen TV, a dance area with a wall of mirrors and an office space with functional and stylish furniture.

Realizing I was dealing with three girls, a big television and Surround Sound, I knew I had to protect the rest of the house from the pending racket. So I started the renovation by tearing down the ceiling and putting up some serious insulation and ripping out the carpet and replacing it with the cushy, cut-pile variety.

After conquering the sound issues, I got to work on the room's big story: color. I wanted the room to be dark in order to lend itself as a

smoky backdrop to the entertainment areas, so I painted the walls and ceiling in a sultry charcoal grey and used a similar shade for the carpeting. The resulting effect prompts the eye to move from one plane to another almost seamlessly, thus creating an intimate, yet dramatic feeling.

Next came the lighting. Because dark colors tend to absorb light, I created a ceiling full of positionable halogen lights. Then, for a little cinematic flair, I installed several in-wall fixtures 12 inches above the floor that will lead latecomers to the movie area or dance floor.

Once the fundamentals were in place, I got to work on the three zones. The multimedia zone received a giant television, speakers and other audio-visual equipment — all designed to create a theater-like atmosphere. To take it all in, I installed a huge sectional sofa, covered in a creamy antique velvet. I also added a gorgeous red silk drapery configuration to separate the theater area from the two other sections.

I then fashioned the dance zone with plenty of space to move in, and installed a series of mirrored panels along a ceiling track so the girls can view their eye-catching moves. When not in use, these panels slide back to reveal a beautiful display area.

Finally, the work zone was brought up to date by adding a long desk area under the room's small windows. To kick up the style, I added rich hued wood furniture with accessible storage and a distinctive plush pin-board for photos and notes.

GET BUSY

Daily Journal staff report

Valentine's event planned at Franklin College

The third annual Sweethearts Event will take place for Franklin College alumni and friends at 6 p.m. Friday. The evening will start with a buffet dinner in the Branigin Room of the Neapolitan Student Center.

Following the meal, guests are invited to the Artcraft Theatre to view "Breakfast at Tiffany's" starring Audrey Hepburn and George Peppard. The movie will begin at 7:30 p.m.

Cost is \$30 per couple. Reservations must be made by calling 738-8050.

Need help keeping your fitness resolution?

Franklin Parks and Recreation Department will offer a class to help you keep your new year's resolution to be fit.

"Stay Healthy by Keeping Fit" will teach participants about cardio respiratory endurance, muscular endurance, flexibility and body composition.

The class will be from 8:30 to 10:30 a.m. Feb. 18.

Cost: \$22 for city resident; \$24 for non-city resident; \$10 if you sign up before Feb. 18.

Information: Sharon Hood, 738-3689

Scout group planning girls' nights out

The Hoosier Capital Girl Scouts are looking for seventh- and eighth-grade girls who are interested in spending one Friday evening every month with friends at "It's a Girl Thing Fun Night."

Information: Cheryl Curry, 924-3450 Ext. 129 or ccurry@gshcc.org

Library's annual book sale later this month

Friends of Johnson County Public Library will host an annual mid-winter used book sale Feb. 23 to 26 at the Franklin Library, 401 S. State St.

Used books, videos, CDs, cassettes, records and 16mm films and reels all will be offered at bargain prices.

A preview night for Friends members from 4 to 8 p.m. Feb. 23 will mark the start of the sale. Membership signups for Friends of the Johnson County Public Library will be available at the door.

The sale will continue from 9 a.m. to 6 p.m. Feb. 24, 9 a.m. to 5 p.m. Feb. 25 and 1 p.m. to 4:30 p.m. Feb. 26.

Proceeds will be used to fund adult, teen and children's programs and other library projects in the Johnson County Public Library system.

The best way to utilize this basement more efficiently was to divide it up into three areas: a multimedia space, a dance area and, of course, an office.

Before



After

