

# 5 IN 40

5 INGREDIENTS FOR  
A DELICIOUS, LESS-  
THAN-40-MINUTE DISH



## MERIDIAN AND A HEARTY WINTER MEAL IN MINUTES.

**The original two-story log cabin was probably more than just a residence when it was built in the 1880s.** At the intersection of the Central Canal and that grand old street called Meridian, the home might have served as a halfway house for travelers, suggests Tom Megenhardt, one of three partners involved in the latest transformation of the building most Indianapolis residents think of as Dodd's Townhouse. With a monumental name like Meridian, the new restaurant promises to take the building through another notable chapter in the home's history. ● Chef Dan Dunville is at the helm of Meridian's kitchen. He was most recently chef at Ruth's Chris Steak House (Northside) and is drawing from a career that includes stints at

Dunaway's Palazzo Ossigeno and Broad Ripple Steak House — not to overshadow his experience as a high-altitude mountain guide in Nepal. Based on Dunville's view of what Hoosiers really want, the menu embraces a more inspired meat-and-potatoes character. Dishes include a free-range chicken with wilted spinach, a rosemary buttermilk biscuit and mushroom fricassee. The grilled lamb loin comes with a chickpea cake, eggplant puree, mint salad and tzatziki sauce. For the beef faithful, the filet, rib eye and New York strip all come with a potato side dish.

The home sits on a plot of wooded lawn within the Meridian Street Historic Preservation District adjacent to Alice Carter Park. The remodel included gutting the existing structure, stripping off siding and drywall — which uncovered original logs with the bark in tact — and adding a new kitchen, two bathrooms, new mechanical systems, space to accommodate the bar area, more dining room seating and a patio. True to the home's rustic roots, exposed logs, dark painted wood and pillar candle fixtures decorate the dining room and bar.

Long before Megenhardt and partners Rick Lux and Steve Berg were developing restaurants, the building was serving food at least since the 1920s. Megenhardt has been told. It was called the Homestead at one

## FAMILIES SAT DOWN AROUND THE TABLES AT DODD'S FOR FRIED CHICKEN AND PIE. DUNVILLE HOPES TO ESTABLISH ANOTHER LASTING TRADITION.

point, and a car salesman named Ed Clark, known as "the king," renamed the restaurant the King and I when he owned it for a couple of years around 1960. Bringing the family's circa-1948 Flagpole Restaurant to the Butler-Tarkington location, the Dodd family changed the name and opened Dodd's Townhouse in 1961. Up until 2006, families sat down around the tables at Dodd's for fried chicken and pie. Dunville says he hopes to establish another lasting tradition for generations with this latest endeavor.

To keep his plate overflowing in 2007, the chef was also finishing up his reign as

winner of Indiana Pork's Taste of Elegance competition. The annual contest pits pork entrees from some of the city's brightest stars against one another during a gala evening to support the state's pork producers. In light of this focus, he shares a pork tenderloin dish perfect for cooks with just about 40 minutes and five ingredients to spare on dinner. (The kitchen staples of salt, pepper and fats — butter and oil — aren't counted against his five-ingredient limit.) ●

Visit Meridian at 5694 N. Meridian St. or at [meridianonmeridian.com](http://meridianonmeridian.com). Call 466.1111.

### APPLE CIDER MARINATED PORK TENDERLOIN WITH POTATO PANCAKE

BY CHEF DAN DUNVILLE, MERIDIAN

- 1 pork tenderloin
- 1 cup apple cider
- 1 teaspoon coriander
- 2 russet potatoes
- 6 ounces green beans, ends trimmed

1. Marinate the pork tenderloin in a mixture of the cider and coriander with a pinch of salt and pepper for at least 25 minutes. \*

2. Preheat oven to 425 degrees.

3. While the pork is marinating, shred the potatoes and then rinse them well with cold water until the water runs clear.

4. In a pot of boiling salted water, blanch the green beans just until tender (about 4 minutes); rinse in cold water to protect their green color.

5. Heat a nonstick saute pan over medium high. Add 1 tablespoon canola oil and then add the shredded potato; season with salt and pepper, to taste. Cook the potato pancake until the bottom is golden brown (5-6 minutes). Invert the pancake onto a plate.

6. Before finishing the potato pancake, remove the pork from the marinade and season with salt and pepper, to taste. (Reserve the marinade.) Coat the pork with oil. Place the pork in a roasting pan and cook in the 425-degree oven until it is firm to the touch or a thermometer reads 150 degrees (about 12-15 minutes).

7. In a small saucepan, slowly reduce the marinade by  $\frac{2}{3}$  to use as an optional sauce.

8. Add about 1 tablespoon more oil to the saute pan and slide the pancake back into it. Cook over medium heat until the bottom is golden brown, and the potato is cooked through (about an additional 10 minutes). (To serve 2 people, you can either cut this pancake in half or cook 2 separate potato pancakes using the 2 potatoes.)

9. While the potato is finishing cooking, reheat the beans in a pan with 1 tablespoon butter, and salt and pepper, to taste.

10. Plate the potato pancake and green beans, and top with sliced pork tenderloin. Spoon optional sauce around the plate, if desired.

**Serves 2**

\*If you are able, marinate the pork 1-4 hours.