

# Richard Weber, Broker, shares his Spatchcock Chicken with Chimichurri



## CHATTING WITH RICHARD

### What do you do at Corporate Realty?

Leasing and sales with a focus in retail.

### What is most rewarding about your work?

The teamwork involved in accomplishing the goals you set with your clients—from rolling out national expansions throughout Louisiana and Mississippi to working with small businesses to open the doors to their first retail location. There is a lot of rewarding creativity and hard work involved.

### Does your recipe pair well with any drink or side dish?

I enjoy this meal with a simple arugula salad and a cold Picpoul de Pinet or Albariño.

### What is your favorite meal in New Orleans?

Camellia Grill cheeseburger and chocolate freeze with my wife and two boys after a day of playing in the park.



**CORPORATE REALTY**

201 St. Charles Avenue, Suite 4411, New Orleans LA 70170

## Home-cooked Talent



# Spatchcock Chicken with Chimichurri Serves 4

## INGREDIENTS

### Chimichurri

- 2 c. water
- 2 tbsp. coarse salt
- 2 head garlic, separated into cloves and peeled
- 2 c. fresh flat-leaf parsley, packed
- 2 c. fresh oregano leaves
- 4 tbsp. crushed red pepper flakes
- ½ c. red wine vinegar
- 1 c. extra virgin olive oil

### Spatchcock Chicken

- 1 4-5 lb. whole chicken
- salt and pepper to taste

## STEP 1

Begin by making a salmuera (brine). Bring water to a boil in a small saucepan. Add the salt and stir until it dissolves. Remove from heat and allow to cool. Chop the garlic until it's finely minced and put in a medium bowl. Mince the parsley and oregano and add to the garlic along with the red pepper flakes. Whisk in the red wine vinegar, and then the olive oil. Whisk in salmuera. Transfer to a jar with a tight-fitting lid and keep in the refrigerator. Chimichurri is best prepared at least 1 day in advance so that the flavors have a chance to blend. It can be kept refrigerated for up to 2 to 3 weeks.

## STEP 2

To prepare chicken, place the whole chicken, breast-side down with the legs toward you, on a cutting board. Use a good pair of kitchen shears to cut upward along each side of the backbone, cutting through the rib bones as you go. Open the chicken and turn it over. Flatten the breastbone with the heel of your hand by pressing down so that the meat is all one thickness. Salt and pepper both sides. Set a grill for indirect cooking at 375°F. Clean grates very well. While grill is heating, remove chicken from the refrigerator and bring to room temperature. When the grill reaches 375°F, use a little cut of chicken fat to wipe down grates before laying down the bird. Place the chicken onto the grill and cook until internal temperature reaches 165°F. Remove and let rest for a few minutes before slicing. Slice, top with chimichurri, and serve.

*The chicken shown in the accompanying photographs was smoked in a Big Green Egg with a wood mixture of pecan and cherry.*





## MARCH-APRIL 2020 TRANSACTIONS

# Home-cooked Talent

### OFFICE LEASES

TENANT	BUILDING	SIZE	CR BROKER(S)
365 Connect	Three Lakeway (Metairie, La.)	4,113 SF	B. Sossaman (Landlord Rep)
AECOM Inc.	1555 Poydras Building (New Orleans, La.)	16,708 SF	Siegel/White (Tenant Reps)
Alliant Insurance Services Inc.	Two Lakeway (Metairie, La.)	2,696 SF	B. Sossaman (Landlord Rep)
Annie Sloan US Inc.	300 Lafayette Street (New Orleans, La.)	1,525 SF	A. Huseman (Landlord Rep)
Assured Partners	Causeway Plaza II (Metairie, La.)	6,320 SF	J. Cohn (Landlord Rep)
City Year Inc.	111 Third Street (Baton Rouge, La.)	4,439 SF	D. Whalen (Tenant Rep)
Crescent Payroll Solutions Inc.	2540 Severn Ave (Metairie, La.)	8,043 SF	A. Huseman (Tenant Rep)
EnVen Energy Ventures	Two Lakeway (Metairie, La.)	9,012 SF	B. Sossaman (Landlord Rep)
GT Environmental Finance	Two Lakeway (Metairie, La.)	951 SF	B. Sossaman (Landlord Rep)
Insight Global	Place St. Charles (New Orleans, La.)	7,246 SF	B. Davis (Landlord Rep)
International Matex Tank Terminals	400 Poydras Tower (New Orleans, La.)	6,627 SF	Siegel/White (Tenant Reps)
LeGlue & Company, CPAs	Energy Centre (New Orleans, La.)	6,599 SF	S. Graf (Landlord Rep)
MCNA Insurance Company	Two Lakeway (Metairie, La.)	2,555 SF	B. Sossaman (Landlord Rep)
NOLA Lending Group	6050 Pontchartrain Blvd (New Orleans, La.)	1,553 SF	A. Huseman (Landlord Rep)
Ochsner Clinic Foundation	Napoleon Medical Building (New Orleans, La.)	3,008 SF	A. Lavin (Tenant Rep)
Robert L. Marrero, LLC	Oakwood Corporate Center (Gretna, La.)	1,040 SF	B. Sossaman (Landlord Rep)
Salley & Salley	3445 N. Causeway Blvd (Metairie, La.)	2,781 SF	J. Cohn (Landlord Rep)
Standard Mortgage Corporation	Hancock Whitney Center (New Orleans, La.)	15,496 SF	B. Sossaman (Landlord Rep)
Total Quality Logistics	Exchange Centre (New Orleans, La.)	8,125 SF	Graf/Siegel (Tenant Reps)
Transamerican Premier Life Insurance Co.	Two Lakeway (Metairie, La.)	1,522 SF	B. Sossaman (Landlord Rep)
UBC, LLC	3445 N. Causeway Blvd (Metairie, La.)	647 SF	J. Cohn (Landlord Rep)
World Trade Center	One Canal Place (New Orleans, La.)	1,794 SF	A. Huseman (Landlord Rep)

### RETAIL LEASES

TENANT	LOCATION	SIZE	CR BROKER(S)
Chipotle Mexican Grill	Hammond Square (Hammond, La.)	2,515 SF	R. Weber (Tenant Rep)
Empire State Delicatessen	Hancock Whitney Center (New Orleans, La.)	2,876 SF	B. Sossaman (Landlord Rep)
Nightwater Medical Center	South Market District (New Orleans, La.)	2,502 SF	Lavin/Weber/Fawer (Landlord Reps)

### COMPLETED SALES

PROPERTY	LOCATION	SIZE	CR BROKER(S)
3263 Ambassador Caffrey Parkway	Lafayette, Louisiana	7,540 SF	E. Kramer
401 Magazine Street	New Orleans, Louisiana	9,330 SF	H. Wren
Belle Promeade Parcel-Lot 6-A-4B	Marrero, Louisiana	3.3 acres	J. Fawer

### NEW LISTINGS

PROPERTY	LOCATION	TYPE	SIZE	CR BROKER(S)
3045 Ridgelake Drive	Metairie, La.	Office space for lease	12,000 SF	C. Lewis



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