

CORPORATE REALTY

Music to your ears and food for the soul. Feast your ears and your palate with this melodic menu of soulful samplings, and you'll know what it means to taste New Orleans.



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HANNIBAL LO KUMBE
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HANNIBAL LOKUMBE'S BAR B QUE CHICKEN

Hannibal Lokumbe, composer and jazz trumpeter, began his love for music during his childhood in the cotton fields of Texas. His talents have lead him to become a regular at the world's most famous jazz festivals, as well as working with famed artists such as T. Bone Walker, Jackie Wilson, Roy Haynes, and Elvin Jones. In addition to performing, Lokumbe has composed more than 150 compositions earning him a Grammy nomination.

ingredients:

- 2 fresh whole fryers
- 1/2 cup grapeseed oil
- 1 cup sweet white wine (good quality)
- 2 white onions
- 3 cloves fresh cut garlic
- 2 sprigs of fresh thyme
- season salt
- fresh black pepper
- 2 lemons

directions:

1. thoroughly wash chickens and cut into four halves.
2. wash with juice of two lemons. do not rinse.
3. towel dry.
4. lightly season chicken with kosher salt and pepper.
5. warm grapeseed oil in pan and saute garlic, onion and thyme.
6. season mixture. do not cook for longer than 2 minutes.
7. put chicken in bag(s).
8. pour mixture into bag over chicken.
9. pour wine in bags and seal.
10. marinate for at least two days.
11. prepare grill with even burning charcoals—for goodness sake, no flames.
12. place soaked wood chips on coals.
13. place chicken bone side down.
14. cover with top, slow cook until done and enjoy with someone you love.

In love, Hannibal.