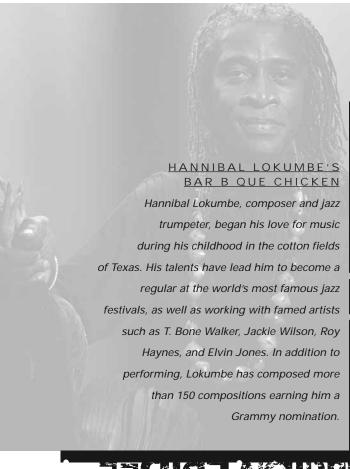


CORPORATE REALTY

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



HANNIBAL LOKUMBER



15 FD: BLE

1 cup sweet white wine (good quality)

- 3 cloves fresh cut garlic - 1/2 cup grapeseed oil - 2 white onions

directions:

2 fresh whole fryers

- 1. thoroughly wash chickens and cut into four halves.
- 2. wash with juice of two lemons. do not rinse.

- 2 sprigs of fresh thyme

fresh black pepper

season salt

- 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.