



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.

CORPORATE REALTY

LEAH CHASE
JON CLEARBY
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Audiovisibly EDIBLE

3. have another guinness and start cooking the rice. switch to in the fats bag by johnny watson on the chess label. by the time you've reached the end of the second side, the rice should be done. the beans should be ready and you're good to go.
4. help yourself to the rest of the guinness.

JON CLEARY'S RED BEANS AND RICE

Without a doubt, Jon Cleary is proof of reincarnation. How else can you explain this Brit's status as the heir apparent to the New Orleans piano tradition. This British blues pianist and composer, Jon Cleary, began playing guitar at the early age of five. Upon graduating from art school, his love for blues and jazz brought him to New Orleans. At the Maple Leaf Club in New Orleans, Cleary was able to find his musical passion in the blues piano. His musical talents have lead to working with artists such as Bonnie Raitt, D'Angelo, Maria Muldaur, Taj Mahal, and Eric Clapton.

ingredients:

- 6 cups water
- 1 copy in the fats bag by johnny watson
- 1 copy the blues soul of johnny guitar watson
- 1 six pack of bottled guinness
- 1 lb. dried camellia red kidney beans
- 1/2 cup finely chopped scallions
- 1/2 cup finely chopped onion
- 2 sticks of celery
- 1 tsp. finely chopped garlic
- 1 bell pepper
- 1 hot pepper
- 2 one-pound smoked ham hocks
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 6 cups cooked mahatma brand rice

directions:

day one:

1. open a bottle of guinness. put the beans in a large saucepan with water to soak overnight. help yourself to another bottle of guinness.

day two:

2. change the water and put the pan on a low heat and add half a cup of chopped scallions, half cup of chopped onion, two sticks of celery chopped up, peppers, a few finely chopped cloves of garlic, two smoked ham hocks, and a couple of bay leaves. raid the spice cabinet and bung in a bit of whatever's there (usually pepper, salt, oregano, basil). put on the blues soul of johnny guitar watson on the king label and crack open another guinness. pour in a healthy dollop of hot sauce. after listening to side one all the way through, give the beans a stir and put on side two. have another guinness and pay special attention to the way johnny watson phrases the last verse of "sweet embraceable you." by this time the beans should be bubbling away nicely. keep stirring. add more hot sauce and make sure that the beans don't burn nor stick to the bottom of the pan. keep this up for as long as you can. the longer they cook the better they taste. after four or five hours the beans should be soft. keep adding water and mash some of the beans against the side of the pan to thicken up the sauce.