

# JIM HORN RECIPES

George Harrison  
Steve Cropper  
John Denver  
Bobby Keys  
Steve Winwood  
Delbert McClinton

## The Pepper Incident with **George Harrison**

The first time I ate curry on the road was with George Harrison on the Dark Horse Tour in 1974. He had brought his Indian chef with him to cook vegetarian curries for Ravi Shankar's musicians.

On Thanksgiving Day, we had a large turkey dinner with all the trimmings, plus a vast array of curries. I filled up my plate with a combination of all. It was THE most incredible meal I'd ever eaten, until I bit into what I thought was a green bean...  
**WRONG!!!!!!**

It was a serrano chili, which I proceeded to eat whole. My face turned red, and there suddenly was not enough water on the planet to cool my mouth.

All of the Indian musicians found this highly amusing.

## **Vegetarian Curry**

Ingredients:

4T oil  
1 large onion, chopped  
2 cloves garlic, chopped  
1T fresh ginger, chopped  
1t ground coriander powder  
1/2 t ground tumeric powder  
1t ground cumin powder  
1t ground garam masala powder  
1/2 t ground cayenne pepper  
1t salt  
2 chopped Tomatoes  
2 1/2 cups Vegetable stock or Water  
1/2 cup of dried Coconut  
1 cup EACH of Broccoli, Cauliflower, string beans, carrots and potatoes.  
Garnish with 1/4 cup chopped cilantro  
1/4 cup chopped roasted almonds

Heat oil, add onion and saute' for 15 minutes. Add garlic and ginger. Cook for 10 minutes, then add all of the ground spices and cook another 3 minutes. Add 1 cup of stock and tomatoes and cook an additional 10 minutes. Add 1 1/2 cups stock and dried coconut. Steam vegetables until tender, then add to sauce. Add 1/2 & 1/2 if sauce is too thick. Add salt as needed. Garnish with chopped cilantro and roasted almonds and serve with rice and yogurt.



**Steve Cropper** is one of our great living legends that has his own unique style of playing guitar. You've heard him play on the songs he's written, like Dock Of The Bay, Midnight Hour, Green Onions and countless others. He's one of the nicest men you'll ever meet in the music business, and he and I are like brothers when we get together.



There are some memorable sessions with Steve in Memphis. He would fly me in to work with Sam and Dave, Roy Head and also cut two tracks for one of my albums. The drummer would set the drums up in the center of the studio and we would isolate ourselves around him; what a great sound. Crop, as some of us would call him, would teach us the song without chord charts or music, that way the song was embedded in your brain. The conversations Steve and I had musically were the low string licks on his guitar and my funky low notes on baritone sax, without chord charts or music, that way the song was embedded in your brain. The following day the Memphis Horns would come in and add the finishing touches. Wayne Jackson, who played trumpet and was the leader of the horn section, was kind enough to let me join them on alto sax. I'll never forget standing in the middle of the Memphis Horns' when we hit a chord or one of those memorable horn lines, what a sound!

When we got hungry, we would head for the meat and three restaurants, Berkles Bakery or Buntons. Meat and three is your choice of any meat and three vegies'. We also had our share of bar-b-que. I got a true southern cuisine education. Crop even showed me the right way to eat grits: butter and a little pepper.

When Crop moved to Los Angeles, we worked on two Jose Feliciano albums and many others. I was so glad when Steve brought his sound out to the west coast. People like Rod Stewart added Steves' sound to their records.

Crop is also a good cook. He would call the day before Super Bowl and say "I'm cookin' gumbo tomorrow Jim, come on over". I walked in and there sat Duck Dunn, the bass player who recorded on nearly all the Stax records (and also is a member of Booker T. & The M Gs'), Keith Moon (drummer with The Who), and a few other famous faces. You never knew who was going to be at Crops house. Steve has cooked gumbo for me many times. We also exchange recipes. Here's my version of Crops gumbo. The only addition is I make a roux before you add the first ingredients.

### **Recipe for Roux**

- 1 stick of butter
- 1/2 cup flour for roux
- 1 large onion-chopped
- 4 cloves garlic-minced
- 2 large celery stalks-chopped
- 1 bell pepper-chopped
- 1 large can chopped tomatoes
- 1 lb. sliced okra

### **Cropper's Seasoning**

1 T. paprika, 1 t. file powder, 1 t. black pepper, 1 t. white pepper, 1 t. cayenne pepper, 1 t. dill weed, 1 t. yellow mustard, 1 t. curry powder, 1 t. celery salt, 1/2 t. ground coriander, 1/2 t. dried thyme, 1/2 t. ground cloves, 1/2 t. nutmeg, 1/2 t. tarragon, 1/2 t. summer savory. Combine all ingredients and mix well.

## **Steve Cropper's Gumbo**

3 T. chopped parsley  
2 bay leaves  
1 cup white wine  
2 cups chicken stock  
1 large chicken breast  
1 lb. shrimp or crawfish  
1/2 lb. crabmeat-cleaned

Melt butter, add flour and cook roux until light brown. Add onion, garlic, celery and bell pepper. Cook 5 min., then add Chopped tomatoes, okra, parsley, bay leaves, white wine, spice mixture and chicken stock. Simmer for 2 hours on low. Add diced chicken breast and cook until tender. Then add peeled shrimp and crabmeat. If you're using crawfish meat, you add them last. Add water or more stock if the gumbo gets too thick. Do not boil. Serve over rice with hot sauce on the side. Serves 8. Good Luck!!

## John Denver And Jim In Seattle

In the early 80's John leased a large plane for us to tour the U.S. in. We had our own seats, and John made sure there was always something wonderful to eat on board.

We stayed in Seattle for a couple of days, and on our day off I walked down to Pike Street Market where they have everything from fish to home made pasta. All of the produce and herbs were fresh, so I bought some basil, pine nuts, parmesan cheese, olive oil, garlic and some home made pasta. I remembered how to make pesto and brought back all the fresh ingredients I needed.

At that time John had his own cook (Ron Lamier) on tour with him and I called and asked if I could use his blender. Ron had his kitchen in a road case with everything you could possibly cook with. I whipped up the pesto and cooked the pasta and invited whoever was around to join us in John's suite for some pesto. John was taking a nap in the other room, so we quietly enjoyed the feast.

Later, after we left, John woke from his nap and wandered into the room where we had eaten. He saw the food on the table, had a taste, and turned to Ron and asked, "Did you make this pesto"? Ron said "No, Jim Horn made it". John said "Wow, we need to figure out how to make this". That was one of John's favorite things to eat from then on.

### PESTO SAUCE

1 Cup Well Packed Fresh Basil  
3 Garlic Cloves (Chopped)  
1/4 Cup Parmesan Cheese  
1/4 Cup Pine Nuts  
3/4 Cup Olive Oil (more, if needed)  
1/2t Salt

Combine all ingredients in food processor until you have a smooth paste. Serve over pasta, or add two tablespoons to your favorite Italian red sauce.



## John Denver And Jim In The U.K.

Whenever we worked in England, Scotland or Ireland, John would always be hungry after the show (reason being, he never ate before his performance). We would meet in the bar or the local pub and have a beer to relax after the show. John would walk in and ask if anyone wanted to go have some Indian curry. Of course, I always had a great love for that food because of George Harrison. George introduced me to curry on THE DARK HORSE TOUR. So John and I would take off down the road and stop at the first curry house we saw. We ate till we could eat no more.

John would sit and talk about so many things that were going on in his life. I'm a good listener and he felt comfortable about sharing his

thoughts with me. John needed to talk to someone, and no better way to do it than over tandoori chicken, one of John's favorites.

When we returned to the states John asked if I had a recipe for tandoori chicken. I sent him a cook book and all the spices he needed to cook an Indian meal. He called and said he'd run out of tandoori powder. I said, John you're supposed to eat other curry dishes besides tandoori chicken. We had a good laugh and I sent him some more

### TANDOORI CHICKEN

Tandoori Powder:

3 1/2 T Ground Coriander

3 1/2 T Ground Cumin

3 1/2 T Garlic Powder

3 1/2 T Paprika

5 T Mango Powder\*

5 T Dried Mint

5T Beetroot Powder\*

4 T Cayenne Chili Powder

(\* found at specialty food stores or Indian markets)

Tandoori Paste:

2 T Tandoori Powder

2 T Yogurt

2 T Vegetable Oil

2 T Lemon Juice

2 T White Vinegar

One 2 1/2 lb. Chicken, without skin, cut into 8 pieces. Cut slits on each side of chicken pieces. Mix Tandoori paste and marinate chicken in paste overnight. Grill over medium coals or gas grill until done. Brush melted butter over chicken before serving. Serve with Basmati rice and curried vegetables.



**Bobby Keys** is undoubtedly one of the most unforgettable characters I've ever met. He's been playing saxophone for the Rolling Stones for a long time. When I was in England in 73', we worked together on the Goats Head Soup album with the Stones. There were no rock and roll horn players in London or Europe during the 70's, so the sound and our style of playing was in demand. We would sleep all day in Bobby's country cottage, then by evening wine&dine at our favorite inn, The Baily Wyck, outside London.

One night when The Who were cutting tracks for their next album, we walked in with our horns and Bobby said with his Texas drawl, "What time do you want to put the horns on tonight"? They couldn't refuse. Every night was a different experience.

The one thing we missed in England was Mexican food. About five years later, Bobby moved back to California, in LaJolla, about 25 miles from the Baja border. One day I drove down from L.A., picked up Bobby, we bought a case of Dos Equis beer and headed for the border. Just before we reached Ensenada, we saw this little taco stand with a hand painted sign saying-Piscado Tacos. This little old lady was making hand made tortillas and cooking fresh fish over a fire. We stood there and ate 4 or 5 tacos with our beer. Those were the best fish tacos I've ever eaten.



We drove into town to a bar called Hoosongs. They make the best margaritas in Baja. There were six Marines from Camp Pendleton, shaved heads and all, sitting at a table with an old man who had a shocking device. If you could hold the lever for 5 seconds you were Mr. Macho. None of them lasted 2 seconds. Then they paid the old man a dollar. I decided to give it a go. I noticed the small battery underneath and realized it was harmless. I held it for 5 seconds and surprised the old man and the Marine's. They weren't too happy about that. I paid the old man, grabbed Bobby and headed for the front door where the Policia stood with their rifles keeping order. We walked down the street to a restaurant that specialized in carnitas & roasted chickens. We had the best burritos, made with shredded pork. Then we headed up the highway and drank the rest of the beer while Bobby threw the empty bottles at the road signs. When we reached the long line of cars at the border, Bobby bought a box of Cracker Jacks with a toy whistle inside. He got out, blew the whistle, stopped traffic and signaled me to pass around all the cars. It wasn't long before the Policia escorted him back to the car. Luckily we made it through Immigration. Never a dull moment with Bobby Keys.

### **PASCADO TACOS** (Fish Tacos)

1 lb. grilled fish of your choice.  
Flour or corn tortillas

(Condiments)

Salsa, Chopped Lettuce, Tartar Sauce,  
Avocado Slices, Chopped Cilantro, and  
Shredded Jack Cheese.

Slice grilled fish into 1"x6" strips.  
Lay in warmed tortilla. Add condiments to your liking.  
Roll up and enjoy. Serve with rice and beans.  
Serves 4

### **CARNITAS** (Shredded Pork Roast)

One 4 to 5 lb. pork roast  
1 T. coriander seeds  
1 T. dried oregano

1 T. cumin seed  
1 T. black peppercorns  
1 t. ground cumin  
4 dried red chilis  
1 T. salt  
1 onion quartered  
4 garlic cloves mashed

(Condiments)

Refried Beans, Salsa, Shredded Jack Cheese, Chopped Cilantro, jalapenos and Jalapinos.

Cover roast with 1/2 inch of water.

Add all ingredients and bring to a boil.

Turn down and simmer until meat starts to fall off bone or is tender, three to four hours.

Let cool enough to pull meat off bone, then strain stock and save 2 cups to add to meat a little at a time while warming meat.

Add salt if needed and stock if too dry.

Chop up meat and transfer to large frying pan on low heat.

Serves 6



**Steve Winwood** and I met in 1988. He was recording a commercial for TV and needed a sax solo. We had never worked together before and had a great time in the studio. He was very easy to work with and is one of the most courteous guys I've ever had the pleasure of knowing, in and out of the studio.

We've both worked with a lot of the same people over the years and never crossed paths. It seems as though rock and roll musicians eventually end up playing with each other in this wonderful world of music that we share.

I've had the pleasure of playing live with Steve about 6 or 7 times. We've also sat around our living rooms and had some great little jam sessions. We played everything from blues to Irish jigs. He plays great keyboards, guitar, mandolin, Latin percussion instruments and probably some other instruments that I'm not aware of.



Whenever we get together Steve always asks if I'll cook him an Indian curry meal. I learned to cook curry with George Harrison's cook that he had on the Dark Horse tour. I'm going to include two of Steve's favorite recipes that I make for him. Lamb Curry and Bindi Bhajee which is fried okra in a nice yogurt sauce. We serve basmati rice with peas and Indian bread. When you offer a curry meal to an Englishman, he'll never turn it down. Thanks to the English; they are responsible for introducing curry to the world.

Next time you have some of your friends over for curry, don't forget to put on a Steve Winwood CD and savor all those wonderful flavors.

### **ROGAN JOSH (LAMB CURRY)**

2 lbs. lamb cut into 1 1/2 inch cubes  
2 onions chopped  
Blend 3 garlic cloves and 1 two inch piece of ginger minced  
2 tomatoes chopped  
1 t. turmeric  
1 t. ground coriander  
1 t. ground cumin  
1 T. paprika  
1 t. cayenne pepper  
2 T. cilantro chopped  
1 t. ground fennel seeds  
1 t. garam masala (found at Indian markets)  
2 cups yogurt add water + 2 t. salt

Grind In Spice Mill: 1 cinnamon stick, 4 cloves, 1 t. cardamom seeds, 2 bay leaves

Brown the lamb in 2 T. oil and set aside. Cook onions for 5 minutes until soft, add garlic/ginger paste. Add tomatoes, ground spices and next 8 ingredients. Cook for ten minutes then add lamb, 2 cups water and salt. Simmer for 2 to 3 hours or until lamb is very tender. Add yogurt and salt and pepper to taste.

### **BINDI BHAJEE (FRIED OKRA)**

1 1/2 lbs. okra  
6 T. mustard oil (found at Indian markets)  
2 t. mustard seeds  
4 T. chopped red onion  
Juice of 1 lemon on okra

1 T. brown sugar  
2 tomatoes chopped  
1 T. chopped cilantro  
1 t. salt

Paste:

1/2 t. turmeric  
1 t. ground cumin  
1 t. ground coriander  
1/2 t. cayenne  
1 t. garlic powder  
1 t. cinnamon  
1/2 t. ground cardamom  
4 oz. yogurt

Cook mustard seeds in oil for 3 min., add paste and cook for 4 min. Add onion and cook until soft. Add okra and cook for 5 min. Add remaining ingredients and cook until okra is tender. Add enough yogurt to make a smooth sauce. Add salt and pepper to taste.

I first met **Delbert McClinton** in 1983 when I moved to Nashville, Tennessee. We went to a club to hear him one night. He saw me in the audience and asked me to come up and sit in with the band. In those days I didn't leave the house without my horn. It was the first time I had ever played with him. The energy he has on stage is incredible. He stands there with that cow bell in one hand and a drum stick in the other and lays the time down with the drummer and sings some of the best blues you'll ever hear.



The next time I worked with Delbert was in the studio with Barry Beckett. They asked me to arrange the horns for his next album, entitled "I'M WITH YOU". The freedom they gave me to write for the horns' made the sessions run smoothly.

Delbert took a little time off from recording and toured to keep his chops up. We always stayed in touch. When he was ready to go back in the studio we thought about going to New York and using Paul Shaffer and the Letterman band.

We went to New York and cut some great tracks with that band. We kept some of Delberts' live vocals, which is real rare these days for singers. His singing live with the band was a real treat. The band couldn't help but play great. The title of that CD was "NEVER BEEN ROCKED ENOUGH", and it did very well on the charts. That summer Delbert asked me if I wanted to play the blues festivals on the west coast. It was great playing in front of a live audience again. Standing on stage hearing him sing has always been a pleasure.

Delbert is from Texas and loves his Mexican food. I grew up in southern California where I learned how to cook all my favorite Mexican dishes. The one that Delbert likes the best is CHILI VERDE!!

So put the pot on, follow the recipe, put on one of Delberts CDs, and don't forget to warm those tortillas!! BUEN PROVECHO!!! ENJOY!!!

## **CHILI VERDE**

### **THE PORK:**

5 pounds pork loin cut into 2 inch cubes  
1 onion stuck with 4 cloves  
2 cloves garlic smashed  
Salt and pepper

### **THE SAUCE:**

3 canned green chilis or 3 fresh Anaheim  
3 pickled jalapenos seeded and chopped  
1 onion, chopped  
8 doves garlic, chopped  
1 teaspoon dried oregano  
1 teaspoon ground cumin  
1 T. white vinegar  
1 T. lemon juice  
6 romaine lettuce leaves, chopped  
8 fresh tomatillos, or 1/2 can (10 oz. size) with liquid  
1/2 bunch cilantro, chopped  
2 T. veg. oil  
2 cups stock from pork  
salt and pepper to taste

1 can hominy or pozole (dried corn cooked until tender).

1. Place the pork cubes, whole onion stuck with cloves, and garlic, salt and pepper in enough water to cover. Bring the water to a boil, then simmer for 1 hour. Save the stock. Set the pork aside. Discard the onion and garlic.

2. Put the prepared chilies, along with the rest of the ingredients (except the salt and pepper), in the work bowl of a food processor until smooth.

3. Heat the oil in a large skillet and saute' the pork cubes. Remove the pork from the pan and set aside.

4. Pour the puree' into the pan and cook for 5 minutes, stirring constantly. Add the cooked pork. Thin the sauce with stock. Simmer uncovered for about 30 minutes or until meat is tender

The sauce should be thick. Add hominy last, and add salt to taste.