

Dave Grohl joins us for mouthwatering Spanish-style slow-cooked lamb



NICK GRIMSHAW: Dish from Waitrose is a Cold Glass Production. This podcast may contain some strong language and adult themes.

[theme music plays]

NICK GRIMSHAW: Hello, welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here for another episode of Dish!

ANGELA HARTNETT: Indeed, we are.

NICK GRIMSHAW: Yes!

ANGELA HARTNETT: Excited?

NICK GRIMSHAW: I am excited today. We're recording this—

ANGELA HARTNETT: Just today?

NICK GRIMSHAW: Uh, uh, no, I'm excited all the time to be here.

ANGELA HARTNETT: Okay, alright.

NICK GRIMSHAW: What's not to like?

ANGELA HARTNETT: Of course.

NICK GRIMSHAW: You.

ANGELA HARTNETT: Oh, bless you.

NICK GRIMSHAW: Food.

ANGELA HARTNETT: Great guests.

NICK GRIMSHAW: Sometimes.

ANGELA HARTNETT: Sometimes.

[crew laughs]

ANGELA HARTNETT: Always.

NICK GRIMSHAW: No, I'm joking.

ANGELA HARTNETT: Great crew.

NICK GRIMSHAW: No duds. No duds, really.

ANGELA HARTNETT: No duds.

NICK GRIMSHAW: Today won't be rubbish. Today will be good.

ANGELA HARTNETT: [*laughing*] Definitely won't be rubbish.

NICK GRIMSHAW: Today will be fantastic—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —because we have Dave Grohl coming to see us, in a second. Dave Grohl, real-life rock legend

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Of course, was in Nirvana.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Foo Fighters. Then, Crooked Vultures.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Starring, our best friend, Joshua Homme.

ANGELA HARTNETT: Indeed, our very best friend. Now we're on a daily text, me and Josh.

NICK GRIMSHAW: Are you?

ANGELA HARTNETT: 'Hi Josh, how are you?'

NICK GRIMSHAW: Daily?

ANGELA HARTNETT: Chat chat. Not daily [*laughs*].

NICK GRIMSHAW: How often are you texting Josh Homme?

ANGELA HARTNETT: Just going, 'Morning, Josh,' you know.

NICK GRIMSHAW: No, you do not.

ANGELA HARTNETT: No, I don't [*laughs*]

[*crew laughs*]

ANGELA HARTNETT: I did text him earlier and said, 'Your mate's on'. He goes, 'I know, Grimmy told me—'

NICK GRIMSHAW: Yeah, I [*laughs*]

ANGELA HARTNETT: He goes, 'You'll have a great time.'

NICK GRIMSHAW: I mean, I don't text him.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I did text him for this—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –because I thought, you know, maybe he could give us some intel on Dave Grohl.

ANGELA HARTNETT: [laughs] Did he give us–

NICK GRIMSHAW: He did.

ANGELA HARTNETT: Oh, oh he did– Barbecue.

NICK GRIMSHAW: Good intel. Great intel. Yeah, yeah. To be discussed.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: To be discussed.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But Dave is here to talk about the fact that there's a brand-new Foo Fighters record. They're going to be doing some shows. Um, also he loves food, he loves to barbecue, he's a big drink fan–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –as well.

ANGELA HARTNETT: Loves whiskey.

NICK GRIMSHAW: Loves whiskey.

ANGELA HARTNETT: Is he a wine drinker? Do we know?

NICK GRIMSHAW: Yeah, he's got wine collection, Dave Grohl.

ANGELA HARTNETT: Oh wow, excellent.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: Before we get Dave in, should we talk about asparagus?

ANGELA HARTNETT: Let's do it, because we're having asparagus with Dave.

NICK GRIMSHAW: We are having asparagus, and you know why?

ANGELA HARTNETT: It's asparagus season!

NICK GRIMSHAW: Way!

ANGELA HARTNETT: Ay!

[crew cheers]

NICK GRIMSHAW: Huge season. Now, I've never heard until I started Dish 'asparagus season.' So why does everyone get so wound up about asparagus season? People are saying this is like what, you know, Carnival is to Rio.

ANGELA HARTNETT: *[laughs]*

[laughs]

NICK GRIMSHAW: Asparagus season to people that work at dish.

ANGELA HARTNETT: I think certainly chefs and cooks like it because it's the start of the spring season.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, I think they're very English, you know. You don't–

NICK GRIMSHAW: Asparagus?

ANGELA HARTNETT: Yeah, very.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You grow them– I mean, they are grown abroad, but I think having them when they're ripe in season, which comes in about April time and it will go through to early June, and you get the Wye Valley asparagus, you can get the New Forest asparagus. We've got an amazing producer down in, in, in Essex who grows asparagus and they're beautiful. And, and there's a one ingredient, you literally steam them, boil them, a little bit of butter and black pepper and that's it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And when you go to a restaurant like St. John, they just give you, they don't even give you cutlery, they give you the whole asparagus and you're supposed to, apparently the posh way is to eat it with your hands.

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: Apparently. Yeah.

NICK GRIMSHAW: All right. Well, I'll be posh and eat it with my hands today.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: I do love asparagus. Asparagus reminds me, I always think it's posh.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Is that true?

ANGELA HARTNETT: Don't know. It seems to have that reputation.

NICK GRIMSHAW: Yeah, I don't know why.

ANGELA HARTNETT: I think maybe because they're expensive.

NICK GRIMSHAW: Uh-huh. How are you spending the rest of asparagus season?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: You going away? Or?

ANGELA HARTNETT: Well, I'm going to go away—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: –to an asparagus farm.

NICK GRIMSHAW: Yeah, and have you got Neil's family coming down?

ANGELA HARTNETT: Yeah, they're coming down for it.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Yeah, we're going to have an asparagus party.

NICK GRIMSHAW: Yeah, I thought so, yeah.

ANGELA HARTNETT: So, it will start with steamed asparagus.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Then asparagus risotto.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Then lamb with asparagus.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Asparagus tarts.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, so it's all asparagus.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: And we all wear asparagus outfits as well.

NICK GRIMSHAW: Yeah of course, yeah. It's a huge season.

[crew laughs]

ANGELA HARTNETT: Little chef hat—

NICK GRIMSHAW: It's brilliant.

ANGELA HARTNETT: —which has all asparagus around it. *[laughs]*

NICK GRIMSHAW: I mean, Christmas pales in comparison, doesn't it?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Such a nice time. Everyone together, presents, big meal.

ANGELA HARTNETT: Big asparagus wrapped up.

NICK GRIMSHAW: Oh, big asparaguses, yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: It's the most magical time of the year. *[laughs]* Eeee.

ANGELA HARTNETT: *[sighs]*

NICK GRIMSHAW: Well, thank you, Angela. I think it's only right now that we continue celebrating asparagus season with Dave Grohl. You think asparagus season, you think Dave Grohl.

ANGELA HARTNETT: Always.

NICK GRIMSHAW: Let's get him in.

ANGELA HARTNETT: Can you imagine if he came on stage with an asparagus?
[laughs]

[theme music plays]

PRODUCER TOM: Are we ready?

[light drumming plays]

PRODUCER TOM: Got a little light drumming happening here.

[studio laughter]

DAVE GROHL: That's not coming through on the mics, is it?

PRODUCER TOM: It's Dave Grohl!

[studio cheering and applause]

NICK GRIMSHAW: Hi! Hello! How are you?

DAVE GROHL: How are you?

NICK GRIMSHAW: Good to see you.

DAVE GROHL: Good to see you.

NICK GRIMSHAW: How are you?

DAVE GROHL: I'm very well.

NICK GRIMSHAW: Welcome to Dish.

ANGELA HARTNETT: Hi Dave, nice to meet you. How are you?

DAVE GROHL: Hi Angela. I'm very well, thank you.

ANGELA HARTNETT: Thanks for coming.

NICK GRIMSHAW: Awh thanks for coming to see us.

DAVE GROHL: This is my favourite part of the entire day.

NICK GRIMSHAW: Yes!

ANGELA HARTNETT: Oh, that's what we want.

NICK GRIMSHAW: What would you like to start with? A little glass of red? Or?

DAVE GROHL: I would love a glass of red.

NICK GRIMSHAW: I love a glass of red.

DAVE GROHL: It's time, isn't it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's time!

[theme music plays]

NICK GRIMSHAW: Time to welcome our guest now, Angela. Time to welcome a Grammy Award-winning musical artist—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —who um, won't go on stage with the rest of the Foo Fighters until everyone has had alcohol—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —and is ready for a laugh. Actually laughing—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —and drinking alcohol. Here to recruit you as a new member of the Foo Fighters—

[everyone laughs]

NICK GRIMSHAW: –it's Dave Grohl, everybody.

[cheering and applause]

NICK GRIMSHAW: Dave, yes, yes. When I heard that, I was like, hello!

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: *[laughs]*

NICK GRIMSHAW: Alcohol and laughing? Angela Hartnett!

ANGELA HARTNETT: Don't, don't listen.

DAVE GROHL: It's the best medicine.

NICK GRIMSHAW: It's hello, yes.

DAVE GROHL: Laughter too.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah, yeah, before and after.

DAVE GROHL: Yeah.

NICK GRIMSHAW: But is that true that you like to– Is that a genuine thing that we have to laugh, or it's not happening?

DAVE GROHL: Yes, I mean, I think that, um, first of all, we've been a band for a long time.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: It's been 30 years. And so, we've kind of grown up with each other—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —and we've been through all—

ANGELA HARTNETT: All of life. Yeah.

DAVE GROHL: —of this life together, right? You know, there's some times where that 3 hours on stage, those can be the most comforting 3 hours, of an otherwise really difficult day.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And so, the fact that we're always there together sharing this thing—

ANGELA HARTNETT: Yeah.

DAVE GROHL: –this connection, this bond, there's a lot of joy. And then sharing that with the audience.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And I mean, it's like you get to experience this communal joy–

ANGELA HARTNETT: Yeah.

DAVE GROHL: –and love of music and energy. The cocktail thing is funny, pre-show. There was once, maybe, maybe 8 years ago, I had to go get my vocal cords checked out and I'd never done that.

ANGELA HARTNETT: Right.

DAVE GROHL: And I was like, ‘Oh, Jesus. It's going to look like string cheese.’

ANGELA HARTNETT: Were you not well or something? What was the reason?

DAVE GROHL: I had to go basically with– It's a, it's, it was something with my throat that needed to be looked at.

ANGELA HARTNETT: Okay.

DAVE GROHL: And I thought, ‘Okay, this is it. They're gonna tell me that I've thrashed my vocal cords–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAVE GROHL: –and I'll never be able to sing again.' And the guy sticks the camera down into my throat and he makes— he goes, 'Just relax.' And he'd say, 'Okay, now say 'eee'.' And I'm going, 'Eee.'

[everyone laughs]

DAVE GROHL: And then he looks at my vocal cords and he goes, he goes, 'Wow, they look great.' And I said, 'You're kidding.' He said, 'No, they look amazing. Do you do vocal warmups?' I said, 'No, I don't.' And he goes, 'Okay, do you do like vocal cool downs after a show?' I said, 'No.' And he said, 'Well, what do you do before a gig?' I said, 'Honestly?'

[everyone laughs]

DAVE GROHL: I said, 'An hour before the show, I'll open a beer and I'll start drinking the beer. I might take an Advil because my knees hurt, my ankles hurt, whatever, I'm old. Um, then I have a shot of whiskey.'

ANGELA HARTNETT: Yeah.

DAVE GROHL: 'And then once the beer is done, I'll open another beer. Then we'll maybe have a, a, group shot of whiskey.'

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Group shot, yeah.

DAVE GROHL: Which we call ‘band prayer’ because you sometimes see.

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: And so I’m like, ‘We have band prayer and then someone will say 15 minutes and I open one more beer and have one more shot.’

ANGELA HARTNETT: Yeah.

DAVE GROHL: ‘And then hit the stage.’ And my doctor said, ‘Just don't change what you're doing.’

[everyone laughs]

DAVE GROHL: ‘It's working!’ And I was like, ‘Ok, great!’

NICK GRIMSHAW: And we're doing it!

DAVE GROHL: And that's it!

NICK GRIMSHAW: Getting drunk on doctors orders.

DAVE GROHL: But laughter has– It's a big part of it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAVE GROHL: There has to be joy when you hit the stage–

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah, of course.

DAVE GROHL: –because you're gonna project that to the audience.

NICK GRIMSHAW: Yeah, so we can sense it and feel it through.

DAVE GROHL: For sure.

NICK GRIMSHAW: That is a fantastic pre-show ritual to have.

ANGELA HARTNETT: Yeah, I think that's great.

NICK GRIMSHAW: Do you have one before you're doing, like, you know, on the pass, a busy Saturday night, at Murano, Michelin star, like, ‘Go, go, go!’ What's the gig ritual?

ANGELA HARTNETT: We don't– We have done it when we've done big festivals. Like, when I've cooked with mates of mine and we were cooking for like 200. There's a mate of mine, Mitch, that his pre-cooking is a bottle of, um, Armagnac.

NICK GRIMSHAW: Oh, s***.

ANGELA HARTNETT: And he'll literally– Like, you're starting the day at like 9 o'clock, you're prepping, he's going, ‘Armagnac, everyone!’ And he gets the shots lined up. And I like, look, and I said, ‘Mitch, you're about to kill me here.’

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: I can't do that.

DAVE GROHL: Well, you know, it's actually—

ANGELA HARTNETT: Yeah.

DAVE GROHL: So, when we do barbecues—

ANGELA HARTNETT: Yeah, okay, yeah.

DAVE GROHL: We make barbecue sometimes, that's a long cook.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

DAVE GROHL: It depends on what you're cooking.

ANGELA HARTNETT: Mm.

DAVE GROHL: But it's often it can be anywhere from 16 to 22 hours where you're basically just tending a fire.

ANGELA HARTNETT: Yeah.

DAVE GROHL: You're maintaining a consistent temperature.

ANGELA HARTNETT: Mm.

DAVE GROHL: And so, it's mostly about fire management—

ANGELA HARTNETT: Mm.

DAVE GROHL: —and watching your gauges—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —to make sure that everything stays at that temperature.

ANGELA HARTNETT: Yeah.

DAVE GROHL: So, you're awake for a really long time.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And depending on how many people you're cooking for, maybe it's 100. 2 weeks ago, we cooked 13,000 meals.

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: What?

DAVE GROHL: For homeless shelters all over Los Angeles.

ANGELA HARTNETT: Oh wow.

NICK GRIMSHAW: Wow.

DAVE GROHL: We had 6 gigantic– I'll show you pictures–

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAVE GROHL: –6 gigantic smokers.

ANGELA HARTNETT: Oh my God.

DAVE GROHL: It was 6,000 pounds of pork shoulders.

NICK GRIMSHAW: Woah.

ANGELA HARTNETT: Wow.

DAVE GROHL: And to be pulled, to be made into Carolina-style sandwiches, whatever.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And if there's 100 people, 800 people, 1,000 people in a line, the only thing that's going to get you through that service is a bottle of whiskey.

[crew laughs]

ANGELA HARTNETT: Yeah, yeah, yeah. I'm with you there, I get that.

DAVE GROHL: And so, you kind of, you hit the second wind where you're like, all you want to do is—

ANGELA HARTNETT: Yeah.

DAVE GROHL: You're so exhausted—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —and you're like—

ANGELA HARTNETT: You need an upper!

DAVE GROHL: 'Let's go.'

NICK GRIMSHAW: 'Right, come on.'

ANGELA HARTNETT: 'Let's get going.' Yeah.

DAVE GROHL: And then you're the happiest chef anyone's ever met.

NICK GRIMSHAW: I love you saying that and Ange being like, 'Absolutely, I hear you.'

[everyone laughs]

NICK GRIMSHAW: But all serious, like, 'I hear you.' Hey, we should talk about, as well, just before you came in, we were talking about how we had Josh Homme on.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: He talked about your barbecuing skills.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Yeah.

NICK GRIMSHAW: So, we wanna talk about them. But he said to ask you about the time he fell asleep on a plane from New York City.

DAVE GROHL: Oh, God.

NICK GRIMSHAW: And that was it.

DAVE GROHL: So, for anyone who's ever met Josh.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Josh is, he's kind of, he can be, he's sort of a large, imposing type, right?

ANGELA HARTNETT: Mm-hm.

DAVE GROHL: So, there was once when we were on a flight, we were up in like first class or business class, and we're surrounded by all of these, uh, businessmen.

And I was sitting next to Josh. And Josh stays up late. He sits down next to me and immediately falls asleep. All right. So we're on a flight. The first class section is totally silent and Josh has a nightmare.

ANGELA HARTNETT: [*gasps*]

NICK GRIMSHAW: [*gasps*]

DAVE GROHL: And totally silent businessmen with their newspapers and Josh jumps up and he goes, 'Oh my God!'

[everyone laughs]

DAVE GROHL: It was— It was so terrifying.

ANGELA HARTNETT: Oh my God.

DAVE GROHL: Everybody, and I mean, like, you know, that's kind of a vulnerable space—

ANGELA HARTNETT: Yeah!

DAVE GROHL: —when you're in a—

NICK GRIMSHAW: And he's big and loud.

DAVE GROHL: —aluminium tube 35,000 feet. There's nowhere to run.

ANGELA HARTNETT: People probably thought the plane was about to crash!

DAVE GROHL: And Josh, of all people, jumps up and scared the f***** s*** out of the entire first class. So, the rest of the flight, everyone was just, white-knuckling, waiting for some guy to f*****. I don't think I ever sat next to him again—

ANGELA HARTNETT: Oh my God.

DAVE GROHL: I was like, I can't be next to you on the aeroplane. And then he went right back to sleep.

ANGELA HARTNETT: No!

DAVE GROHL: I'm like, you f*****.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: That is so good.

DAVE GROHL: God.

[theme music plays]

NICK GRIMSHAW: We always like to start Dish with food likes and dislikes, and we always ask our guests, like, you know, what they love, what they don't want to eat.

DAVE GROHL: Yeah.

NICK GRIMSHAW: And sometimes we get, you know, 'I like rice,' or 'I like chicken.'

DAVE GROHL: Right.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yours was so incredible—

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: —and elaborate and specific.

DAVE GROHL: Yeah.

NICK GRIMSHAW: Poetic. It was beautiful. Okay, this was Dave Grohl's food likes list. Um, fried chicken with good champagne. Korean bulgogi.

DAVE GROHL: Mm-hm.

NICK GRIMSHAW: Uh, poké. Pesto. North Carolina barbecue. Maryland blue crabs. Mashed potatoes, wood-fired steak, sushi, sashimi, shabu-shabu, curries, cheese, stronger the better.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Blueberry muffins, German sausage, schnitzel, lamb chops, shawarma, oysters, clams, mussels, stromboli, popcorn.

[crew laughs]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Buffalo wings, Sunday roast, corn on the cob, cornbread, Mexican street corn, gumbo, coleslaw, grilled asparagus, good bolognese.

ANGELA HARTNETT: Yeah, not bad.

NICK GRIMSHAW: Good chilli, good carbonara, fish and chips.

[cheering and applause]

NICK GRIMSHAW: That is amazing, That is an amazing list.

DAVE GROHL: I have to be honest. I was sitting on the couch, and I saw the question, and I'm like—

ANGELA HARTNETT: Yeah.

DAVE GROHL: How do I answer this?

NICK GRIMSHAW: Well.

DAVE GROHL: So, I just started going, *[makes typing sound]*.

ANGELA HARTNETT: Lalalalala.

DAVE GROHL: Until I got to the point where I should just say, 'I'd f***** eat anything.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Less poetic, but like, yeah!

DAVE GROHL: Like, I really got to the point where I was like, honestly—

ANGELA HARTNETT: Feed me whatever. I don't care.

DAVE GROHL: Yeah. But all of those things for very specific reasons.

NICK GRIMSHAW: Yes.

DAVE GROHL: Yeah.

NICK GRIMSHAW: Yes. I like that you put, like, 'good bolognese' and 'good chilli.' 'Cause I... I say things like that, like, 'Oh yeah, I like good.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Obviously, we do like good. But do you have like a, a favourite pasta memory? Because I think when you have a good carbonara.

DAVE GROHL: Yeah

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And I don't know, maybe Rome?

DAVE GROHL: Proper bolognese. For me, growing up, uh, my father was a great cook. My mother and father were both great cooks.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm-hm.

DAVE GROHL: And, um, my family's from Northeastern Ohio, so there was a lot of Italian food in Northeastern Ohio.

ANGELA HARTNETT: Okay, right.

DAVE GROHL: And, and really delicious Italian recipes. So my father had this bolognese recipe. You don't use tomato sauce, you know, it's just paste.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And so it's kind of a typical— And I make it all the time, and I love it so much, with fettuccine.

ANGELA HARTNETT: Yeah.

DAVE GROHL: That's my favourite way to eat bolognese.

NICK GRIMSHAW: Mm.

DAVE GROHL: It's butter, it's olive oil, it's pancetta.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And then it's onions, soften the onions.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And then the carrots and bay leaves. But it, it has nutmeg.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And so as you wind up after browning the meat, you throw in the bay leaves and then you wind up with red wine and the broth or whatever. But it's the nutmeg that really gives it that—

ANGELA HARTNETT: Sings, yeah.

DAVE GROHL: Yeah, it really kind of brings everything out.

ANGELA HARTNETT: Yeah.

DAVE GROHL: But to me, like, uh, that's my kind of bolognese.

ANGELA HARTNETT: You just—

DAVE GROHL: I will eat like a red ragu—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —any day of the week, that's great. But like a bolognese that you could make a f***** sandwich out of?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]* Yeah.

DAVE GROHL: You know what I mean?

NICK GRIMSHAW: Yeah, yeah, yeah, that type.

DAVE GROHL: Like, that to me is like good bolognese.

NICK GRIMSHAW: Yeah, that's like.

ANGELA HARTNETT: That is, no.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I love all the little spices. So the thing we do at Christmas, anolini, there's cinnamon in that.

DAVE GROHL: Mm-hm.

ANGELA HARTNETT: And I don't know, and we are from the Bologna region, up in the hills, and for the love of us, we don't know where cinnamon came into this recipe.

DAVE GROHL: Yeah-huh.

ANGELA HARTNETT: This tiny little village. But it's the same as the nutmeg.

DAVE GROHL: Mm-hm.

ANGELA HARTNETT: You know, where would that suddenly come? It's not a traditional thing. I love that. I'm going to try it next time—

DAVE GROHL: Well, this is one of the cool things–

ANGELA HARTNETT: –your dad's nutmeg.

DAVE GROHL: –I think, especially like when, you know, talking about, there's, there's really old traditional barbecue recipes and they're not complicated. Well, that's a longer conversation, but how these recipes kind of like–

ANGELA HARTNETT: Evolve.

DAVE GROHL: Evolve and mutate over time, you know.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And then you wind up with something that's a reimagined version of– It's not, unlike, rock and roll.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Or music, you know. You go from Chuck Berry and you wind up with Jimi Hendrix.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And then from Jimi Hendrix, you wind up with Radiohead.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And then from Radiohead, you wind up with whatever comes next.

ANGELA HARTNETT: Yeah.

DAVE GROHL: They're based on the same principle, but it's like it's an evolution—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —or mutation—

ANGELA HARTNETT: Set over time.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: —of those things.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: On that note—

NICK GRIMSHAW: Ange is leaving! That's enough of that.

[everyone laughs]

NICK GRIMSHAW: Off she goes. She's got a restaurant to run.

ANGELA HARTNETT: Thanks, Dave. That was great.

NICK GRIMSHAW: But I love hearing you talk about food. So you've always enjoyed food and making food and eating food. What was it that, do you think instilled that? Was it because often you find people who do your job of being, you know, a touring musician.

DAVE GROHL: Yeah.

NICK GRIMSHAW: A lot of musicians I speak to love cooking because, you know, they get to be back home, and it's controlled.

DAVE GROHL: For sure.

NICK GRIMSHAW: One thing you can't do on the road.

DAVE GROHL: Yeah, it's stabilising.

NICK GRIMSHAW: Yeah.

DAVE GROHL: Yeah.

NICK GRIMSHAW: But did you like food before touring, or do you think that—

DAVE GROHL: Oh yeah.

NICK GRIMSHAW: —touring led to that?

DAVE GROHL: Well, my, so my mother, um, my mother was a great cook.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: She was a public school teacher, so we lived a very simple life.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: We didn't have any money, right?

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And so, just enough for my mother to like, feed—

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: —my sister and I. And she was so inventive and so creative with so little.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: So, she could, I swear to you, if she were to make a turkey, we would have— That f***** turkey would last for 2 weeks, you know?

NICK GRIMSHAW: [*laughs*] Yeah, yeah, yeah.

DAVE GROHL: And it was like crepes, or it was, you know, pasta or whatever. So, I basically just ate anything that she put on the table.

NICK GRIMSHAW: So, what do you like when you— 'Cause if I've been away and I've been away from home, I always want like a chippy.

DAVE GROHL: Right.

NICK GRIMSHAW: But is there anything that you have, like you've been on a crazy touring schedule, is there a meal that you're like, [*claps*], that, that's like my sort of bring me back to myself meal?

DAVE GROHL: Well, the first thing I do when I come home from being on tour—

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: —is I like to cook for the family.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: So, I love to get straight into the kitchen and whether it's making a roast over the weekend.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Or it's a pasta, I usually like bring the comfort, like I'm home and I bring the comfort—

NICK GRIMSHAW: Yes.

DAVE GROHL: —to the kids.

NICK GRIMSHAW: And do you like— Because it is one of those things that you, I mean, maybe you can do it on the road. Do you ever say, 'I need on my rider.'

DAVE GROHL: This is hilarious that you mentioned this. Do you know this?

NICK GRIMSHAW: No.

DAVE GROHL: Okay. So apparently there is such a thing that artists, musicians have hotel riders.

NICK GRIMSHAW: Uh-huh.

DAVE GROHL: Do you know this?

NICK GRIMSHAW: Well, I've heard of riders, yeah.

[crew laughs]

DAVE GROHL: Okay. So, there's a backstage rider.

NICK GRIMSHAW: Yeah, but not a hotel rider?

DAVE GROHL: Apparently, I've had one—

[everyone laughs]

DAVE GROHL: —for the last 20 years. And I'm like, I had no f***** clue!

NICK GRIMSHAW: Never heard of it.

DAVE GROHL: And so, I was like, 'I thought everybody gets the cheese plate and the humidifier!'

NICK GRIMSHAW: Wha- *[laughs]*

[crew laughs]

DAVE GROHL: Like, what? No, apparently that's like specifically—

NICK GRIMSHAW: ‘I thought they were just in there!’

DAVE GROHL: I had no clue, right? And so we were on tour in Australia. We were on tour in Australia and I— And the person who takes care of that says, yeah, well, your hotel rider. It's the bottle of champagne, which I never open.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Um, the cheese plate, which I decimate when I walk into the room, and then the f***** humidifier, and so, um—

NICK GRIMSHAW: *[laughs]*

DAVE GROHL: —which doesn't work. Yeah, I never even plug it in. And so for 20 years this has been going on. And she's like, ‘Yeah, that's your hotel rider.’ I'm like, ‘What does that mean?’

NICK GRIMSHAW: Hotel rider?!

DAVE GROHL: And, right, she's like, ‘You can have anything you want in your hotel room.’ I'm like, *[gasps]* ‘Oh my God.’ And then I thought, you know what would be amazing? A hot plate.

NICK GRIMSHAW: Oh.

DAVE GROHL: Some sort of like portable kitchen—

[crew laughs]

DAVE GROHL: –so that I could, on a day off, can go to the market and buy all of the ingredients to come back to my room and cook my own dinner. And so the next morning she's like, ‘What do you think?’ And I'm like, ‘I just maybe like a sterno stove–

NICK GRIMSHAW: Mm.

DAVE GROHL: –and like a hot plate.’ And she's like, ‘You can't do that.’

[everyone laughs]

DAVE GROHL: And then I realised, like, you know what, yeah, I don't want to burn down the f***** hotel–

NICK GRIMSHAW: Yeah. *[laughs]*

DAVE GROHL: –with my band in it. So, but yeah.

NICK GRIMSHAW: Anything but that.

DAVE GROHL: Yeah.

NICK GRIMSHAW: Yeah, anything but that.

DAVE GROHL: So that I, that's what I always wanted.

NICK GRIMSHAW: Um, the rest of your likes we'd loved was wine-based. Um, so wine: red, Californian, Argentinian, French, Italian, Spanish, Australian, and dessert wine. *[laughs]*

DAVE GROHL: I do.

ANGELA HARTNETT: Ah!

NICK GRIMSHAW: So, what wine do you—

DAVE GROHL: It's one of the funny things when, when you first start, not collecting wine, but realising like, ooh, I, I'm going to buy a nice, good one.

NICK GRIMSHAW: Yeah.

DAVE GROHL: And so, you buy a good bottle of wine and you think like, okay, I'm going to save this for a special occasion.

ANGELA HARTNETT: I was just going to ask you that, yeah.

DAVE GROHL: And you've come home from the studio and you're like, 'Well...'

NICK GRIMSHAW: Well

DAVE GROHL: 'I could have that one, or I could have that one.'

[crew laughs]

DAVE GROHL: 'But it's Tuesday night. I probably shouldn't... Oh, well.'

NICK GRIMSHAW: Oh well! *[laughs]*

DAVE GROHL: And then you're like, *[mimics guzzling wine]*. And you like pound the whole thing.

NICK GRIMSHAW: It's a special day!

DAVE GROHL: Yeah.

NICK GRIMSHAW: Can't save it for too long.

DAVE GROHL: So, um, but I do, I like big, full-bodied—

NICK GRIMSHAW: Big, big ones.

DAVE GROHL: Yeah.

NICK GRIMSHAW: Yeah, I always think as well, I don't know who conned me into this, but every time I'm having red wine, I'm like, healthy. So healthy.

[crew laughs]

DAVE GROHL: I think someone—

NICK GRIMSHAW: I do. I'm like—

ANGELA HARTNETT: Less sugar you think?

NICK GRIMSHAW: Healthy.

DAVE GROHL: Some doctor somewhere.

NICK GRIMSHAW: Your doctor!

DAVE GROHL: My doctor!

[*everyone laughs*]

NICK GRIMSHAW: Your doctor!

DAVE GROHL: My doctor said like, ‘Oh, the tannins are good for your arteries and the health.’

NICK GRIMSHAW: Yeah, yeah.

DAVE GROHL: And whatever.

NICK GRIMSHAW: Yeah.

DAVE GROHL: And it's like, yeah, maybe a glass.

NICK GRIMSHAW: Yeah.

DAVE GROHL: Not the entire bottle right before bed.

NICK GRIMSHAW: No. I'm always like, ‘Yeah, it's healthy.’

DAVE GROHL: That being said, this is delicious.

NICK GRIMSHAW: Yeah, please.

[crew laughs]

DAVE GROHL: So, I'm just gonna—

NICK GRIMSHAW: On doctor's orders. Who are we to argue with Italian doctors?

DAVE GROHL: Good for you, it's good for you.

NICK GRIMSHAW: Do you know what I mean.

DAVE GROHL: I mean why not?

NICK GRIMSHAW: The doctor said.

DAVE GROHL: Here's to your health.

NICK GRIMSHAW: Yeah, I think so. Do you think it's true, Ange?

ANGELA HARTNETT: I think it's true.

NICK GRIMSHAW: I think it's true.

ANGELA HARTNETT: I think you feel there's less sugar.

NICK GRIMSHAW: Oh wow, thank you.

ANGELA HARTNETT: There isn't, but you feel there is.

DAVE GROHL: [*claps*]

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But we've got past that 'saving wine.' Because we used to say, I would always like, 'We're going to save this now,' we have saved every wine from our wedding because we spent big. But now he's like, 'Just drink the stuff.'

NICK GRIMSHAW: Just drink it.

ANGELA HARTNETT: Why are we, what are we saving it for? So when we have mates round, we have to make sure we open that first because otherwise we get too hammered and then we're just going for anything. So you're like, let's have the best wine first—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —because then we appreciate it. And then it doesn't matter what we drink after.

DAVE GROHL: It doesn't matter.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But it's fine.

DAVE GROHL: Actually, you know what, there was once when, um, I was invited over to the house of a very famous actor who I'd never really met before.

And so, and I knew this actor liked wine. So, I found a cool bottle from, um, from Napa Valley, California. It was a, a winery called Cliff Lede.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And this person had named all of their fields after classic rock songs.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh wow.

DAVE GROHL: So all the blends were like Bohemian Rhapsody with like Space Oddity or whatever.

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: And so, but the label was like a Marshall amplifier and all the knobs are turned up to 11.

NICK GRIMSHAW: Oh.

[crew laughs]

DAVE GROHL: And I'm like, okay, like it's really good—

NICK GRIMSHAW: Yeah.

DAVE GROHL: —it's a really good red.

ANGELA HARTNETT: Yeah.

DAVE GROHL: But I'm like, okay, it's also like funny and cute.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Whatever. So, I–

NICK GRIMSHAW: Good gift.

DAVE GROHL: Nice gift, right?

ANGELA HARTNETT: Yeah.

DAVE GROHL: As a guest!

NICK GRIMSHAW: Yeah, good gift, yeah.

ANGELA HARTNETT: Yeah.

DAVE GROHL: So, I show up with the bottle of wine.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And my host was so kind–

NICK GRIMSHAW: Mm.

DAVE GROHL: –and says like, ‘Oh, thank you so much.’ And then pulls a bottle from his cellar.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And at the time I was the only person who drank–

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: –here, at this dinner. And so I'm left with this bottle of wine and it's so f***** good.

[crew laughs]

DAVE GROHL: I, I downed it like a Pepsi.

[everyone laughs]

DAVE GROHL: I was just like, [*mimics guzzling wine*]. And then another bottle arrives and I'm like, ‘F*** yeah! This is great.’ So I destroy that bottle and I'm like, ‘This is the best wine I've ever had in my life. That's amazing.’ So the next day I email my host and I say, ‘Um, thank you so much. It was a great night. And that wine!’

ANGELA HARTNETT: Yeah.

DAVE GROHL: ‘What was that wine?’ And it was like, ‘It was an Aubryon. It was a Chateau Aubryon–

ANGELA HARTNETT: Oh wow!

DAVE GROHL: –but, and I don't remember what year.' But I'm like, 'Oh, Aubryon, that sounds–'

ANGELA HARTNETT: That sounds pricey! *[laughing]*

DAVE GROHL: And so I thought–

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: –let's get some of that for, well, I had no idea.

NICK GRIMSHAW: Yeah, that was nice.

DAVE GROHL: So, I'm like, I said, I said to my wife, I'm like, 'We should get some of that for–

NICK GRIMSHAW: Yeah.

DAVE GROHL: –the new wine room.' So, I Google it. Holy s***, I just drank–

ANGELA HARTNETT: Yeah.

DAVE GROHL: –\$20,000–

[everyone laughs]

DAVE GROHL: –worth of wine. I'm like *[gasps]* I was mortified. So I immediately emailed this person. I'm like, 'I'm so, f*****, sorry.'

[everyone laughs]

DAVE GROHL: And the response was, 'That's—

ANGELA HARTNETT: What wines— Yeah.

DAVE GROHL: —what it's for.'

NICK GRIMSHAW: Wow.

DAVE GROHL: Right? And I was, I thought, like, 'I'm gonna buy cases of this.'

ANGELA HARTNETT: Yeah.

[crew laughs]

DAVE GROHL: I did not buy cases.

ANGELA HARTNETT: Not yet. A few more tours.

NICK GRIMSHAW: No, yeah, yeah.

DAVE GROHL: Those will disappear on a Tuesday night.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, yeah, yeah, yeah. Not 20 grand Tuesday, please. No.

DAVE GROHL: No, no, no.

[theme music plays]

NICK GRIMSHAW: We should talk about this—

DAVE GROHL: Yeah, what do we have here?

NICK GRIMSHAW: —delicious food. What's arrived, Ange?

ANGELA HARTNETT: So, we have a Spanish-style slow-cooked lamb.

DAVE GROHL: What does that mean?

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Well, it's got sherry in it. There you go.

DAVE GROHL: Oh.

ANGELA HARTNETT: No, no, it's not just that.

[crew laughs]

ANGELA HARTNETT: Um, it's just a shoulder of lamb that we've slow cooked.

DAVE GROHL: Oh my god, look at that.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: We've marinated it with some lovely oregano, some clear honey, and smoked paprika that's been rubbed all over it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then in the oven with a touch of um, sherry. I've added a little bit of water so it just really cooks, and it's on a bed of oregano and red onions, and I've put some garlic in there as well.

NICK GRIMSHAW: Mm.

DAVE GROHL: This is so delicious.

ANGELA HARTNETT: And so it's just slow cooking for a couple of hours

NICK GRIMSHAW: This is delicious.

ANGELA HARTNETT: And then once it's cooked, you just slightly pull it apart and then reduce the sauce so that goes on top. And then we've done it with some asparagus—

NICK GRIMSHAW: Mm.

DAVE GROHL: Oh my god, that's great.

ANGELA HARTNETT: —that are in season now coming in. And then some little roasted potatoes with some confit garlic and rosemary as well.

DAVE GROHL: Amazing.

NICK GRIMSHAW: Mm! Thank you Angela!

DAVE GROHL: This is so delicious.

ANGELA HARTNETT: Thank you.

DAVE GROHL: So how, like—

NICK GRIMSHAW: Wow.

DAVE GROHL: Okay.

ANGELA HARTNETT: Okay.

DAVE GROHL: So it's, it's is it—

ANGELA HARTNETT: Okay serious, okay.

DAVE GROHL: Is it slow, so it's slow cooked?

ANGELA HARTNETT: Slow cooked, yeah.

DAVE GROHL: Low temperature.

ANGELA HARTNETT: Low temperature, about 140.

DAVE GROHL: Long time?

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Um, even, yeah. And for about 3.5 hours to 4 hours—

DAVE GROHL: Yeah man.

ANGELA HARTNETT: —depending on the size.

DAVE GROHL: [*gasps*]

ANGELA HARTNETT: And you've just gotta make that it's pulling apart. Well—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —I mean, you know

DAVE GROHL: Is it foiled or not foiled?

ANGELA HARTNETT: I foiled.

DAVE GROHL: Okay.

ANGELA HARTNETT: Because then it slightly steams it as well. You see.

DAVE GROHL: Sure.

ANGELA HARTNETT: You know, and then you're getting all that sort of steaming heat as well—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: –which makes it, a big– And that's how I cook things like any slow roast, I always foil to get that.

NICK GRIMSHAW: Oh, this is a recipe by José Pizarro.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Right?

ANGELA HARTNETT: He's brilliant, José.

DAVE GROHL: Mm.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: He's a great mate of mine and he cooks amazing stuff, so this is his recipe.

NICK GRIMSHAW: So, tell us how we make this slow-cooked lamb please, Angela.

ANGELA HARTNETT: So you take your lamb shoulder.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Um, you cover it with some smoked paprika.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Nicely season it, um, then place it on top of some chopped onions, some oregano, into a nice, sort of oven tray.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then add a touch of clear honey on top of the lamb.

DAVE GROHL: Clear honey?

ANGELA HARTNETT: Clear honey. So you get that slight sweetness.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Okay.

ANGELA HARTNETT: And then you've got the some sherry to it and then you foil it really tightly–

DAVE GROHL: Mm-hm.

ANGELA HARTNETT: –into an oven. So it's slow roasts and then last 30 minutes, sort of take the foil off so you can get that nice crispiness.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Reduce the sauce a little bit.

DAVE GROHL: It's so good.

ANGELA HARTNETT: And then you want it to pull apart.

DAVE GROHL: Oh my god, it's so good.

NICK GRIMSHAW: Delicious. And then the sherry, what are you getting from the sherry?

ANGELA HARTNETT: Well, I think you get that lovely sort of, um, oaky, sort of nutty flavour with it.

NICK GRIMSHAW: Ooh yeah.

DAVE GROHL: Mm.

ANGELA HARTNETT: And I think when you slow roast anything, you need a little bit of moisture in it. When you're doing it in an oven—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —I think you need a little bit of moisture.

DAVE GROHL: Mm-hm.

ANGELA HARTNETT: Because that's going to help create that steam that's going to help—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —it keep moisture in the cooking and then cook it nice and evenly.

NICK GRIMSHAW: Okay.

DAVE GROHL: Love it.

NICK GRIMSHAW: Well, if you want to get this recipe, waitrose.com/dishrecipes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You will get José's recipe on there.

ANGELA HARTNETT: The wine we're drinking is a Rioja Reserva.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mature Spanish red, which is perfect pairing for rich, slow-cooked Spanish lamb.

DAVE GROHL: Absolutely.

NICK GRIMSHAW: We also have whiskey if you want a whiskey. We thought it was a dessert.

DAVE GROHL: I mean, it would be rude not to.

NICK GRIMSHAW: Right?

[crew laughs]

ANGELA HARTNETT: Perfect. What's your favourite whiskey? Scotch? You Irish whiskey? Or?

DAVE GROHL: Or what do I really, really love? I love bourbon.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Mm.

DAVE GROHL: I do. But I also love blended whiskeys.

ANGELA HARTNETT: Yeah, I do. Yeah.

DAVE GROHL: And my favourite, which has been a staple—

NICK GRIMSHAW: Mm.

DAVE GROHL: —in our band—

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: —for years and years and years, it's Crown Royal. If you've ever come to see us play and you've walked home—

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: —satisfied, had your world rocked.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, yeah, we've been there.

ANGELA HARTNETT: Definitely. We've done that.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: It's f***** Crown Royal.

[everyone laughs]

DAVE GROHL: I'm telling you. It's not me.

NICK GRIMSHAW: It is Crown Royal.

DAVE GROHL: It's got nothing to do with me.

NICK GRIMSHAW: No.

[theme music plays]

NICK GRIMSHAW: Dave is here for many reasons. First of all, it's asparagus season.

[crew laughs]

NICK GRIMSHAW: Second of all—

DAVE GROHL: I finally have someone to celebrate it with!

[everyone laughs]

DAVE GROHL: Where have you been all my life?

NICK GRIMSHAW: I know!

DAVE GROHL: What!

NICK GRIMSHAW: We also, you know, have a new record from the Foo Fighters to talk about.

ANGELA HARTNETT: Yay!

DAVE GROHL: Yay!

NICK GRIMSHAW: Which is such exciting news that we have brand new stuff from the Foos. Congratulations—

ANGELA HARTNETT: Yes, amazing.

NICK GRIMSHAW: —on this new record, how does it feel to, you know, return with brand new music? Is it something that you're excited about? Do you get nervous?

DAVE GROHL: Oh.

NICK GRIMSHAW: Is there anticipation?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: How are we feeling?

DAVE GROHL: So, we've been a band a long time.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And we made a bunch of records.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: So, this is our 12th.

NICK GRIMSHAW: I've heard them.

DAVE GROHL: I think?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

DAVE GROHL: And, um, you make different records for different reasons, and they have happen at different times

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And they have different sounds. And but then there's also like different intention.

ANGELA HARTNETT: Mm.

DAVE GROHL: And different ambition and things like that. After being a band for so long, there's a different kind of pride.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: You know, like, holy s***, we survived—

ANGELA HARTNETT: Mm.

DAVE GROHL: —you know, and we're still here making these. And so you'd imagine, you know, maybe it's time for our like sleepy acoustic—

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: —Eric Clapton phase, you know, ballads and s***. And that's just not who we are.

ANGELA HARTNETT: Yeah.

[everyone laughs]

DAVE GROHL: So there's this like beautiful liberation. And you know what, I'm just gonna scream bloody f***** murder for the next—

NICK GRIMSHAW: Yeah!

ANGELA HARTNETT: Yeah, yeah, yeah.

DAVE GROHL: —like, 4 minutes. And, um, and it feels really good. So you, you shouldn't really release a record until you're entirely, uh, happy with it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Or feel, like, fulfilled or satisfied or proud–

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: –of what you've done. So you kind of can't wait for people to hear it.

ANGELA HARTNETT: Yeah.

DAVE GROHL: I'm still surprised that we're, that we're still a band. I'm not surprised that we're still best friends.

ANGELA HARTNETT: Yeah.

DAVE GROHL: I'm not surprised that I mean, we've– There are people that we work with, we've been working with for 35 years, and like our families and our kids have grown up with each other.

ANGELA HARTNETT: Mm.

DAVE GROHL: And it's like, it really is, it's more than music.

ANGELA HARTNETT: Yeah.

DAVE GROHL: It's just a big community of people. And so whenever we do something like this, it's like, 'Oh great,' Like—

ANGELA HARTNETT: Everyone's

DAVE GROHL: 'We get to go to Japan again!'

NICK GRIMSHAW: Yeah.

DAVE GROHL: You know, 'We get to go play another festival somewhere!'

ANGELA HARTNETT: Yeah, yeah.

DAVE GROHL: And it's, we're genuinely grateful and appreciative for that.

NICK GRIMSHAW: Oh fun.

DAVE GROHL: Yeah.

NICK GRIMSHAW: And then, so the album's out this Friday, 24th of April.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's called, 'Your Favourite Toy,' and then there's gonna be, also two massive shows—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —at Anfield in Liverpool.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Yeah.

NICK GRIMSHAW: Which is happening this summer. And that's going to be part of a tour that goes on way into next year.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: How does that aspect of your life, uh, you know, feel for you now knowing that, you know, this is it, we're packing the bag.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You're going on the road.

DAVE GROHL: I can't wait.

NICK GRIMSHAW: Uh-huh.

DAVE GROHL: First of all, we've, we've figured out a way to do it comfortably.

ANGELA HARTNETT: Mm.

DAVE GROHL: When we were young, we would go out for 2.5 months and go home for a week and go out for 2 months—

ANGELA HARTNETT: Mm.

DAVE GROHL: –and come home for 10 days and go out. It's not like that anymore.

ANGELA HARTNETT: Yeah.

DAVE GROHL: It's like, we'll come out and we'll do maybe 10 days, maybe 2 weeks, then we go home and we relax.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And we recuperate and we get our–

NICK GRIMSHAW: Mm.

DAVE GROHL: Recharge the batteries and stuff. So, um, it's not as daunting as it may seem.

ANGELA HARTNETT: Mm.

DAVE GROHL: And it's exciting because we go to these incredible places–

ANGELA HARTNETT: Yeah.

DAVE GROHL: –all over the world.

NICK GRIMSHAW: And then do the whole family go? Like, do people be like–

DAVE GROHL: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: ‘Oh my God, Tokyo, I'm coming!’

DAVE GROHL: Well, this is the other thing, so, you know, for years when we would do, a European tour, everyone would bring their whole families.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAVE GROHL: And so, and we would have this big plane to ourselves—

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Had our logo on the tail.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah, Love that.

DAVE GROHL: So, rock and roll, very rock and roll.

[crew laughs]

DAVE GROHL: FF on the tail!

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: Big plane. All these kids in the back of the plane—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —and they're all like watching cartoons and stuff and whatever, and we're all up front—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —just pounding champagne.

[everyone laughs]

DAVE GROHL: Fried chicken, and doing the whole thing. But, um, but, um, you know, then we would land in like, Stockholm.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And the kids would get to see Stockholm.

ANGELA HARTNETT: Mm.

DAVE GROHL: Or we would land in Milan.

ANGELA HARTNETT: Mm.

DAVE GROHL: And so it really sort of like broadens—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, of course.

DAVE GROHL: –their, their whole scope.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Or like idea–

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: –of everything.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

DAVE GROHL: So, it's really fun, but it's also really fun to like be on stage and you're like killing it and you're having the best, and your audience is like, ‘Raaa.’

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: And you look over on the side of the stage and like someone's child has like–

ANGELA HARTNETT: The headphones. *[laughs]*

DAVE GROHL: –the headphones and they're just on the side of the stage like *[snores]*.

[everyone laughs]

DAVE GROHL: So, 'cause they don't f***** care. They don't, they could give a s***. They don't care. Really don't care.

NICK GRIMSHAW: They're like, 'This again?!'

DAVE GROHL: No difference. Like, 'I want a smoothie!'

ANGELA HARTNETT: Keeps you in, keeps you in check. I love that.

NICK GRIMSHAW: I love that.

ANGELA HARTNETT: Ah, that's brilliant.

NICK GRIMSHAW: And then, are you a band that will go out and, like, you know, do things—

ANGELA HARTNETT: Yeah, in the city.

NICK GRIMSHAW: —see things, be like, 'Oh, we've gotta go to this restaurant, we've gotta go and see that exhibition.' Or, 'We've seen it.'

DAVE GROHL: Well, it depends. I'll tell you what we are big on. is band dinners.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: We love to have dinner together.

ANGELA HARTNETT: Mm.

DAVE GROHL: And we do it on every, almost every day off.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And sometimes it's full band and crew, so it's 25 people.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Sometimes it's maybe 4 or 5 of us. But it's one of our favourite things to do.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh yeah.

DAVE GROHL: Wherever we are, we find a good restaurant and we go and we sit down.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And we have a good bottle of wine, and we have a dinner, and then we go to sleep—

ANGELA HARTNETT: Yeah.

DAVE GROHL: –and get rest.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And the next day we rock the f***** house.

NICK GRIMSHAW: Yes.

[crew laughs]

NICK GRIMSHAW: Come on, fun.

ANGELA HARTNETT: But that follows what you said about your mother, like sitting around the table and sharing together.

DAVE GROHL: Yeah.

ANGELA HARTNETT: And when you talk about a family, and you sort of see that because there are bands that some of the members you can tell aren't getting on, and you sort of see it a bit when they perform.

NICK GRIMSHAW: Like who?

ANGELA HARTNETT: Well, I'm not gonna say, anyway, but.

[Crew laughs]

DAVE GROHL: All the ones that you think are like that—

ANGELA HARTNETT: Yeah, exactly.

DAVE GROHL: —are like that.

ANGELA HARTNETT: But you know, you don't see it when you see you guys. We went to Glastonbury and you're so close, you're seeing the eye contact between the people playing.

DAVE GROHL: Oh yeah.

ANGELA HARTNETT: You know, someone's looking over and sort of, you know, and—

DAVE GROHL: Mm-hm.

ANGELA HARTNETT: —they're responding to each other. And actually the best bands, in a way, they're obviously playing to the audience, but they're in their own world.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: For sure.

ANGELA HARTNETT: They're actually playing for each other. And that, I think, is when it becomes magical, when you're witnessing that.

DAVE GROHL: Well, that, and it humanises it.

ANGELA HARTNETT: Yeah of course it does, yeah.

DAVE GROHL: You know, like if you, like my kids who play music—

ANGELA HARTNETT: Mm.

DAVE GROHL: —and one of the things that they're inspired by is the human element of music.

ANGELA HARTNETT: Yeah.

DAVE GROHL: God, there was once where I went into the studio with David Bowie—

ANGELA HARTNETT: Oh gosh.

DAVE GROHL: —who was recording this, this was 25 years ago, 26 years ago.

ANGELA HARTNETT: Mm.

DAVE GROHL: And, um, I had just seen him perform at a, like a V Festival—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —or something like that. It was like Prodigy, David Bowie—

ANGELA HARTNETT: Mm.

DAVE GROHL: –and we happened to be on the bill. And I was standing in the photo pit and he was right there. He was right above me singing. And it was just like, it was otherworldly.

ANGELA HARTNETT: Mm.

DAVE GROHL: I mean, it was like a religious experience.

ANGELA HARTNETT: Yeah, I bet.

DAVE GROHL: I was just like, ‘[gasps] Uh, he's an angel, this is amazing.’

ANGELA HARTNETT: Yeah.

DAVE GROHL: And I told him when I met him in the studio, I said, ‘I just saw you. Like, it was such a trip, uh, to see you like, in human form right there, right in front of me.’ And he says, ‘What did you– What did you think? What did you feel?’ And I'm like, ‘Oh f***.’

[everyone laughs]

DAVE GROHL: So, the first thing to come out of my mouth, like an idiot, I said, ‘Well, the first thing I noticed was all of your imperfections.’

[crew laughs]

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Right. Right.

DAVE GROHL: I backpedalled so fast.

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: I don't know how I got out of that one.

NICK GRIMSHAW: *[laughs]*

DAVE GROHL: But I was like, what did I just— I would never say that to anybody.

NICK GRIMSHAW: Let alone David.

ANGELA HARTNETT: Oh my god.

DAVE GROHL: Isn't that horrible?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, I feel like he might have liked that though.

ANGELA HARTNETT: Yeah, he would have.

NICK GRIMSHAW: I think he would have liked that. It's quite an intra— I mean, it's always funny when you meet someone like David Bowie, like an icon.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And you're like, 'Oh, I love that.'

DAVE GROHL: Yeah.

NICK GRIMSHAW: Well, yes, obviously.

DAVE GROHL: Well, you know,

NICK GRIMSHAW: Obviously, yeah it was good.

DAVE GROHL: It's funny.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So maybe he would have liked it.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Maybe. But the crazy— So here's the crazy thing, and I'm actually just putting this together right now.

NICK GRIMSHAW: Uh-huh.

DAVE GROHL: That day we were recording a song for his guitar player, Reeves Gabriel's solo project.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And I was just called in because they didn't have a drummer.

ANGELA HARTNETT: Mm.

DAVE GROHL: And it's like, 'Do you want to record a song with Bowie?' I said, 'Absolutely.' So, I got there. We have that conversation. He comes in, he's got this like big bag and he sits down on the floor and kind of cross-legged on the floor. He starts pulling out all of these magazines and postcards and photos, and he lays them out across the floor, and he grabs a notebook. And he had no lyrics, and he just sort of sat and looked at all these things, and he wrote this song. It was called 'I'm Nothing Without My Face.'

ANGELA HARTNETT: Oh wow.

DAVE GROHL: And so, he writes it out like this, and then it's time for him to do his vocal. He goes into the vocal booth. I swear to God, he's one take, and there's no— I mean, like, his voice, it's the voice.

ANGELA HARTNETT: Yeah, yeah.

DAVE GROHL: There's no effect. It's just exactly like this.

NICK GRIMSHAW: Wow.

DAVE GROHL: You get chills. You're like, oh my God, that's the most reassuring, beautiful thing.

ANGELA HARTNETT: Mm.

DAVE GROHL: He's— this is real, you know? And then he leaves, and we're just all so blown away. We're loading up all the equipment to split, and I'm loading up

the drums and stuff, and I look and there's the music stand, and the lyrics are still on the music stand.

ANGELA HARTNETT: Mm.

DAVE GROHL: And it says, 'I'm nothing without my face.'

ANGELA HARTNETT: Mm.

DAVE GROHL: And he had drawn a self-portrait in the corner, this sort of scribbly sketch where one eye was sort of big—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —and the other one was small and spiky thing. And I'm looking at it and me and the other guys in the band were all looking at each other like—

ANGELA HARTNETT: Who's gonna take—

DAVE GROHL: 'Who's gonna take that f***.'

ANGELA HARTNETT: *[laughs]*

[crew laughs]

DAVE GROHL: My sister was the one that turned me on to David Bowie—

NICK GRIMSHAW: Uh-huh.

DAVE GROHL: —when I was maybe 12 or 13. So I f***** snatched it.

NICK GRIMSHAW: Yeah.

[crew laughs]

ANGELA HARTNETT: Ay!

DAVE GROHL: And I framed it and I gave—

NICK GRIMSHAW: Huh!

DAVE GROHL: —it to my sister for Christmas.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Wow.

DAVE GROHL: And she just gave it back to me in my closet. And it's funny because I never considered this until just now—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —that that conversation that we had when we first sat down in the studio—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —maybe that was—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAVE GROHL: –the response to–

ANGELA HARTNETT: What you said, yeah, my imperfections.

NICK GRIMSHAW: My imperfections.

DAVE GROHL: Yeah, that's weird.

NICK GRIMSHAW: Wow. Wow.

DAVE GROHL: Just another Tuesday night in the studio.

[everyone laughs]

[theme music plays]

ANGELA HARTNETT: How would you like– Yeah.

NICK GRIMSHAW: How do you want your whiskey? Do you want it on ice?

DAVE GROHL: Neat.

NICK GRIMSHAW: Neat. Okay, neat. Okay, we're going in, Ange.

ANGELA HARTNETT: Going in.

[crew laughs]

NICK GRIMSHAW: What are you doing after this, Ange?

ANGELA HARTNETT: Um, I've got dinner plans, but that's fine.

DAVE GROHL: Who with?

ANGELA HARTNETT: But not for ages.

DAVE GROHL: This is my last one of the day.

NICK GRIMSHAW: Yes.

DAVE GROHL: So, I'm in heaven.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Okay, neat.

DAVE GROHL: How do you get them so crispy?

ANGELA HARTNETT: Hot oil, you know that.

DAVE GROHL: I'm just asking for fun.

NICK GRIMSHAW: Oh, the Jamesons, Jamesons.

ANGELA HARTNETT: Yeah, really hot olive oil and then, when it's hot, straight in. And don't play with them. I think everything, I bet in barbecues, people who don't know about barbecues play with stuff too much.

DAVE GROHL: We have.

ANGELA HARTNETT: You've gotta let it do its thing.

DAVE GROHL: We have a, a, a saying.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Barbecue.

ANGELA HARTNETT: Yeah.

DAVE GROHL: If you're looking, it ain't cooking.

[everyone laughs]

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: So, you're always fiddling? Are you a fiddler?

DAVE GROHL: No, huh?

[crew laughs]

ANGELA HARTNETT: No.

DAVE GROHL: No.

ANGELA HARTNETT: Not a barbecue.

DAVE GROHL: Wait, what are we talking about?

NICK GRIMSHAW: That's a very personal question.

ANGELA HARTNETT: Can I have an ice cube? Is there any ice cubes?

NICK GRIMSHAW: Do you want an ice cube?

ANGELA HARTNETT: Please, yeah, I can't speak.

DAVE GROHL: No, I don't like to mess with it.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Like open up a little bit. 'Cause I mean, you know, the most important thing is maintaining that consistent temperature.

ANGELA HARTNETT: Yeah, yeah, it is.

DAVE GROHL: And in order to do that—

ANGELA HARTNETT: You gotta check it every now and again.

NICK GRIMSHAW: Wait, why do you love bar— what, what, what?

DAVE GROHL: This is really funny actually.

NICK GRIMSHAW: Give us the barbecue history.

DAVE GROHL: Okay, so I grew up in Virginia.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

DAVE GROHL: Northern Virginia, just outside of Washington, D.C. There was always barbecue around.

ANGELA HARTNETT: Mm.

DAVE GROHL: When Nirvana got popular, my father told me, listen, buy a house.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Don't be stupid.

ANGELA HARTNETT: Smart.

DAVE GROHL: Don't waste the money.

ANGELA HARTNETT: Yeah.

DAVE GROHL: I was living in Seattle at the time. Yeah.

ANGELA HARTNETT: Yeah.

DAVE GROHL: I was living in Seattle at the time. So rather than buy a house in Seattle, which would have been worth a fortune, I bought a beach house in North Carolina. I, that's when I really became obsessed with barbecue.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Carolina barbecue.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Mm.

DAVE GROHL: Because also barbecue is really regional.

ANGELA HARTNETT: Yeah you- In America, yeah, in the south

DAVE GROHL: Yeah, there's—

ANGELA HARTNETT: So, it's totally different.

DAVE GROHL: There's different— There's mid— I mean, you've got like Kansas City—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —and that's kind of a sweeter. Sometimes there's a dry rub.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Texas is just salt and pepper.

ANGELA HARTNETT: Yeah.

DAVE GROHL: That's basically it. It's almost like music.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Where Chicago's famous for the blues.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Nashville's famous for country. Seattle's famous for underground rock—

ANGELA HARTNETT: Yeah, yeah, yeah.

DAVE GROHL: —and stuff like that. So that the regional aspect—

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: —of music and food—

ANGELA HARTNETT: Mm.

DAVE GROHL: —I think is so cool—

NICK GRIMSHAW: Yeah.

DAVE GROHL: –because there's something about the environment that influences those things.

ANGELA HARTNETT: Yeah, course.

DAVE GROHL: It's like an accent–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: –right? So, I got really into that. So about 12 years ago, I broke my leg. I fell off a stage–

ANGELA HARTNETT: Yeah.

DAVE GROHL: –and was incapacitated. It was bad. At the end of that tour, we made this EP that was for free for our fans. There was this one song that was called Seven Corners that we'd been working on for 25 years. And I said, ‘Hey, maybe we should do Seven Corners.’ And Taylor, our drummer, says, ‘Dude, you're not going to finish that song. You've been working on it for 25 years.’ I'm like, ‘No, I could do it.’ He goes, ‘How about this? Each one of us will give you \$1,000 if you finish that song.’

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

DAVE GROHL: And so I say, like, ‘Well, I'm definitely– Like, I don't even care what it sounds like now. I'm gonna get \$5,000.’

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: *[laughs]*

DAVE GROHL: So, so I finished the song, and then we had one more trip to Europe, and our tour manager comes in the first day of the last trip, and he goes, ‘Okay, here's everybody's per diems for the tour.’

ANGELA HARTNETT: Mm.

DAVE GROHL: It was \$1,000. And Taylor says, ‘Everybody has to give their \$1,000 today because he finished the song.’

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: So, I'm like, ‘F*** this is great.’ Except for Nate, our bass player. He goes, ‘I got you something.’ And it was a Big Green Egg–

ANGELA HARTNETT: Ah yeah.

DAVE GROHL: –smoker. I sit down with this thing and I start to learn to barbecue. And then you make that first rack of ribs or something.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Or brisket that's actually good. And you're like, ‘*[gasps]* I'm a chef!’

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

DAVE GROHL: The 6 months leading up to that, the kids were like, ‘Daddy, no more ribs!’

[everyone laughs]

DAVE GROHL: ‘No more ribs, please. No more barbecue!’ And so, but then you get it right.

ANGELA HARTNETT: Yeah.

DAVE GROHL: So, then you decide like, well let’s invite some people over.

ANGELA HARTNETT: Yeah, yeah, yeah.

DAVE GROHL: And so, the parties get bigger.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Then the smoker gets bigger.

NICK GRIMSHAW: Oh, oh.

ANGELA HARTNETT: Mm.

DAVE GROHL: So now you're like going from the Big Green Egg–

NICK GRIMSHAW: *[laughs]*

DAVE GROHL: –to one that's like the size of the f***** table.'

ANGELA HARTNETT: Yeah.

DAVE GROHL: And they're like, 'That's not big enough.' And so you start kind of upping your game.

ANGELA HARTNETT: Yeah anti.

DAVE GROHL: And around that time I started, I was cooking for charities–

ANGELA HARTNETT: Mm.

DAVE GROHL: –and things like that. But in Los Angeles I noticed like the homeless population was growing.

ANGELA HARTNETT: Mm.

DAVE GROHL: And there were more and more people on the street. And you know, you can cook for a charity fundraiser and raise a bunch of money that's going to go to an organisation, or you could just pull up your smoker–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: –and cook a tonne of food–

ANGELA HARTNETT: Mm.

DAVE GROHL: –and give it to the people.

ANGELA HARTNETT: Yeah, of course.

DAVE GROHL: So, there was a place down the street from where we have our studio. It's a shelter that was a, it was an old roller-skating rink that they turned into this facility that was like, basically, you can come in and you can have a warm place to sleep–

ANGELA HARTNETT: Mm.

DAVE GROHL: –and you can have a good meal.

ANGELA HARTNETT: Yeah.

DAVE GROHL: But we're going to help you get back on your feet so that you can get back to life–

ANGELA HARTNETT: Yeah.

DAVE GROHL: –and have a beautiful life. And so I– We literally were like– I knocked on their door like, ‘Hey, we can cook for like 500 or 600 people, can we?’

ANGELA HARTNETT: Mm.

DAVE GROHL: So, we set up in the parking lot, we started doing that. So then I established this relationship with these people called Hope United. Now those smokers— I should show you what it looks like.

ANGELA HARTNETT: Yeah, I want to see the size of them.

DAVE GROHL: Those smokers. So, this is what it looks like when you're cooking for 13,000 people.

ANGELA HARTNETT: Oh my God, they're like mini trains.

NICK GRIMSHAW: Wow!

DAVE GROHL: It looks like a train.

ANGELA HARTNETT: Yeah, it does.

NICK GRIMSHAW: Wow

ANGELA HARTNETT: They're huge.

DAVE GROHL: In doing that, you know, like, there's a lot of people.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

DAVE GROHL: They're going to have a good meal tonight.

ANGELA HARTNETT: Yeah, of course. Yeah.

DAVE GROHL: And so it's just the challenge of like, okay, so you do this thing and you have this tool or whatever.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Like, just do it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's amazing.

DAVE GROHL: And that's where it came from.

NICK GRIMSHAW: I love that. Well, cheers to that.

ANGELA HARTNETT: Cheers, yeah.

DAVE GROHL: Cheers.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Just come on.

DAVE GROHL: Wait.

NICK GRIMSHAW: Cheers, yeah there we go. Cheers, cheers, cheers.

DAVE GROHL: Okay, I'm going straight here.

NICK GRIMSHAW: The whiskey that we're having, delicious. Jameson's Triple Triple

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which is triple distilled, triple cask bourbon, sherry, and chestnut.

ANGELA HARTNETT: It's delicious.

NICK GRIMSHAW: Irish whiskey.

DAVE GROHL: So, what would a British barbecue be?

NICK GRIMSHAW: Just, well, my memories of a barbecue, not maybe, not now. But I think growing up, it was a bit s***.

DAVE GROHL: *[laughs]*

ANGELA HARTNETT: We've definitely got better.

[crew laughs]

NICK GRIMSHAW: And you'd have like—

DAVE GROHL: You don't say.

ANGELA HARTNETT: Sausage, sausages.

NICK GRIMSHAW: Sausages.

ANGELA HARTNETT: Burgers that are thin.

NICK GRIMSHAW: Little crummy thin burgers.

ANGELA HARTNETT: No big bits of meat. Yeah, yeah.

NICK GRIMSHAW: Yeah, yeah.

DAVE GROHL: So, in America in the last—

ANGELA HARTNETT: Mm.

DAVE GROHL: —10 years, there's been this sort of barbecue resurgence.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Where there's television shows.

ANGELA HARTNETT: Oh, yeah.

DAVE GROHL: And there are competitions. Like Pitmasters.

NICK GRIMSHAW: Oh, yeah. Like Bake Off, meaty Bake Off.

ANGELA HARTNETT: There's something like that.

NICK GRIMSHAW: Oh yeah, yeah, yeah.

DAVE GROHL: There's all these people like competing—

NICK GRIMSHAW: Yeah.

DAVE GROHL: —to have the best barbecue.

ANGELA HARTNETT: Mm.

DAVE GROHL: And, um, I don't see barbecue as a competition thing.

ANGELA HARTNETT: No.

DAVE GROHL: Right?

ANGELA HARTNETT: I think it's a personal thing.

DAVE GROHL: I don't wanna put my mom's quiche against your mom's quiche.

ANGELA HARTNETT: Yeah.

[everyone laughs]

DAVE GROHL: There's another way to say that.

[everyone laughs]

NICK GRIMSHAW: Pun intended. Sorry.

[theme music plays]

NICK GRIMSHAW: I was thinking, before thinking, before you guys came in, about the relationship between– You had a great chemistry with Josh Homme, of course.

ANGELA HARTNETT: Oh yeah, I love Josh, love Josh.

NICK GRIMSHAW: Maybe Dave and Angela are kindred spirits.

ANGELA HARTNETT: Oh, okay.

NICK GRIMSHAW: I've compiled a list.

DAVE GROHL: You know, someone said that to me before I walked in this room.

ANGELA HARTNETT: Oh right

NICK GRIMSHAW: What did they say?

ANGELA HARTNETT: Who said that?

DAVE GROHL: They basically said, ‘You guys, you're very much alike.’

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: You are!

DAVE GROHL: I am? Really?

NICK GRIMSHAW: Very similar.

DAVE GROHL: And then I heard your laugh, I was like, here we go.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Here we go. Here we go.

DAVE GROHL: Sister from another mother.

[crew laughs]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Here we go. Here are the things. You both think everything is better with butter.

ANGELA HARTNETT: Yeah, of course.

NICK GRIMSHAW: That's just correct.

DAVE GROHL: Even my kids say that.

ANGELA HARTNETT: Yes!

DAVE GROHL: Like, from a young age, I'd always say, 'Everything's better with butter.'

NICK GRIMSHAW: Everything's better with butter.

DAVE GROHL: I literally say those words.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You both have fantastic hair.

DAVE GROHL: Oh.

ANGELA HARTNETT: Oh, thank you.

DAVE GROHL: Wow.

[crew laughs]

NICK GRIMSHAW: You do, yeah.

ANGELA HARTNETT: Thanks very much.

DAVE GROHL: You think?

ANGELA HARTNETT: I do like your hair.

DAVE GROHL: I feel like— Thanks.

ANGELA HARTNETT: I like that you're embracing it.

DAVE GROHL: Yours too. I feel like maybe—

ANGELA HARTNETT: You have a natural curl.

DAVE GROHL: –we have the same haircut.

ANGELA HARTNETT: Yeah, maybe, I don't know–

[everyone laughs]

DAVE GROHL: Yeah.

ANGELA HARTNETT: I mean, mine can yeah. It has, yeah.

NICK GRIMSHAW: Yeah, it is good, yeah. Dave, you have described good drumming as, 'Feel.'

DAVE GROHL: Mm-hm.

NICK GRIMSHAW: Angela, you said it, that about cooking before. You've been like, you just, you say, 'You just do it, or you reduce it, you just feel it.'

ANGELA HARTNETT: Yeah, yeah, that's true.

NICK GRIMSHAW: Common thread. Um, Dave, you've performed for Paul McCartney. Uh, Angela, you've cooked for him.

ANGELA HARTNETT: I have, yeah.

NICK GRIMSHAW: Let's just round up, you're both best friends with Paul McCartney.

ANGELA HARTNETT: *[laughs]* If only.

NICK GRIMSHAW: But this is the thing that I love, you have both said that you want to tap dance.

DAVE GROHL: Oh.

ANGELA HARTNETT: Oh.

[everyone laughs]

NICK GRIMSHAW: What?! What?! Like, what?!

ANGELA HARTNETT: Yeah! Well I know I've said it. But, I didn't expect you to of said it. Well, I haven't got my tap shoes today, David.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Otherwise, I'd do it.

DAVE GROHL: Okay, so well, here's what's sad, because I do—

ANGELA HARTNETT: Okay *[laughs]*

DAVE GROHL: —and I still haven't done it.

NICK GRIMSHAW: What? So, explain.

DAVE GROHL: No. This goes back a long, long time.

ANGELA HARTNETT: Oh my God, yeah.

DAVE GROHL: Where—

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: Oh my God, this is maybe 35 years ago. I thought, um, well, I could do that.

ANGELA HARTNETT: Yeah. *[laughs]*

DAVE GROHL: I mean, I have rhythm.

ANGELA HARTNETT: Yeah, yeah.

DAVE GROHL: And I'm like ambidextrous or whatever.

ANGELA HARTNETT: It's easy, yeah.

DAVE GROHL: I can probably pull it off.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And I, I'd always heard, and I don't know if it's true, that the first drummer to use a double kick drum set—

ANGELA HARTNETT: Right.

DAVE GROHL: —was like a tap dancer.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Oh, makes sense, yeah.

DAVE GROHL: Started like doing—

NICK GRIMSHAW: Of course.

DAVE GROHL: And so I thought, ‘Well, s***, I want to try that.’

ANGELA HARTNETT: Yeah.

DAVE GROHL: Like someday I'm gonna learn. And someone for my birthday gave me the shoes.

ANGELA HARTNETT: Oh, right.

DAVE GROHL: And I remember putting them on and like click, click, click, click, click, click, click, click, click, click.

ANGELA HARTNETT: *[laughs]*

DAVE GROHL: I immediately turned them off, took them off because—

NICK GRIMSHAW: Turn them off. *[laughs]*

DAVE GROHL: I had to turn them off. I took them off because I thought, like, ‘Okay, if I'm gonna do this.’

NICK GRIMSHAW: Uh-huh.

DAVE GROHL: Like, ‘This has to be, like, a next chapter.’

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: ‘I want this to happen when it's time.’

ANGELA HARTNETT: Yeah.

DAVE GROHL: Basically, I want this to happen when I have nothing—

ANGELA HARTNETT: To do *[laughs]*

DAVE GROHL: —else in my life.

[crew laughs]

NICK GRIMSHAW: Yeah. Not why you like it.

DAVE GROHL: Like, at some point when it's like, ‘God, what else is there to live for?’

ANGELA HARTNETT: Yeah, yeah, yeah. Let me get those shoes.

DAVE GROHL: I'm like, *[gasp]* ‘Those shoes are in that bag!’

[everyone laughs]

ANGELA HARTNETT: I thought you were going to dance around here.

DAVE GROHL: I know, it's a bit tango.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Yeah, we gotta learn that.

NICK GRIMSHAW: Why did we get onto you wanting to tap dance?

DAVE GROHL: Yeah, what is that?

ANGELA HARTNETT: I think I've seen something. I just think being able to dance really well and properly, I think it's an amazing skill.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Agreed.

ANGELA HARTNETT: And I'd love to be able to do it properly. I mean, I've got rhythm. I can dance. I do all right and stuff.

DAVE GROHL: Sure.

ANGELA HARTNETT: But I'd love to be able to learn that. And I just think that sort of beat, you know—

NICK GRIMSHAW: Oh, I love it.

ANGELA HARTNETT: —of doing it quickly.

DAVE GROHL: How about this? I'll give you drum lessons.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And then you take those drumming skills.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

DAVE GROHL: And you parlay that into tap dancing.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And then you teach me to tap dance.

ANGELA HARTNETT: It's a deal.

NICK GRIMSHAW: You've got a deal.

ANGELA HARTNETT: Shake on the whiskey.

NICK GRIMSHAW: Yeah, there you go. That's the show I want to see.

ANGELA HARTNETT: There we go. *[laughs]*

DAVE GROHL: We'll see you in 30 years.

NICK GRIMSHAW: Yeah, please.

ANGELA HARTNETT: Yeah. *[laughs]*

DAVE GROHL: Please.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: He's got a tour to do.

DAVE GROHL: I'll be 87 years old.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I'm ready. I will be waiting.

[theme music plays]

NICK GRIMSHAW: Dave Grohl, are you ready for your fast food quiz?

DAVE GROHL: 100%.

NICK GRIMSHAW: Okay. Um, tell us your favourite way to eat eggs.

DAVE GROHL: Scrambled.

ANGELA HARTNETT: Um, favourite sandwich filling?

DAVE GROHL: Um, I would have to go with um, roast beef.

ANGELA HARTNETT: Roast beef, nice.

NICK GRIMSHAW: And what is your favourite herb?

DAVE GROHL: I would probably say rosemary.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh, I like rosemary. What's your favourite, the dish you miss most when you're away from home?

DAVE GROHL: Uh, I would probably say my wife's pork chops. She makes a good f***** pork chop.

ANGELA HARTNETT: Yeah, nice.

NICK GRIMSHAW: Dave Grohl, what is the best item to barbecue?

DAVE GROHL: I'm gonna go generally.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: Pork.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

DAVE GROHL: If you need a– If you want to be more specific–

NICK GRIMSHAW: I do.

DAVE GROHL: –I would say ribs.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Ribs. And what's your favourite barbecue utensil?

NICK GRIMSHAW: Oh, it's personal.

DAVE GROHL: Uh—

[crew laughs]

DAVE GROHL: —basically, just a kitchen towel.

ANGELA HARTNETT: Okay.

DAVE GROHL: So, a kitchen towel can really come in handy, cuz like I said, if you're looking, it ain't cooking.

ANGELA HARTNETT: Yeah.

[crew laughs]

DAVE GROHL: So you're mostly— So when it comes time to open up your 300°—

ANGELA HARTNETT: Yeah, yeah, yeah.

DAVE GROHL: —smoker door.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: You grab your towel and you do that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

DAVE GROHL: And then you're going to pull a rack out.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And then you're going to move things. It's, it's, it's—

ANGELA HARTNETT: That's yeah.

DAVE GROHL: —the one thing that you need.

NICK GRIMSHAW: Actually need.

DAVE GROHL: Beyond the gloves.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: And beyond, like—

ANGELA HARTNETT: Yeah.

DAVE GROHL: You're not really messing with anything.

ANGELA HARTNETT: Yeah.

DAVE GROHL: And so—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Finally, what would you say is the best dish from your childhood?

DAVE GROHL: I would say steamed blue crabs.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh.

DAVE GROHL: Maryland blue crabs.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: With Old Bay seasoning.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh, I love Old Bay seasoning.

DAVE GROHL: And which is the, the boil, it could be anything from beer—

ANGELA HARTNETT: Mm.

DAVE GROHL: —with lemons and Old Bay and stuff like that. But, um, once the crabs are steamed, then you've got a long table, that you just put newsprint over the whole table—

ANGELA HARTNETT: Mm.

DAVE GROHL: And you get like a bushel of crabs all steamed and you just dump them out around—

ANGELA HARTNETT: Mm.

DAVE GROHL: —the table and you have 12, 15 people sitting around a table just picking crabs.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: Mm.

DAVE GROHL: For hours and hours—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —and hours. And you just drink beers and you tell—

ANGELA HARTNETT: Yeah.

DAVE GROHL: —stories.

ANGELA HARTNETT: Nice.

DAVE GROHL: And you maybe like you throw a couple some, you know, corn cobs and things—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: –like that in there, maybe some potatoes. But it's just, it's more it's more of a communal–

ANGELA HARTNETT: Mm.

DAVE GROHL: –conversation, meal.

NICK GRIMSHAW: Mm-hm.

DAVE GROHL: That is like my number one favourite thing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh.

DAVE GROHL: I could do, I mean, you go home smelling like a corpse.

ANGELA HARTNETT: Yeah. *[laughs]*

DAVE GROHL: It's disgusting. But it's, I could spend–

ANGELA HARTNETT: Yeah.

DAVE GROHL: I could eat 25 crabs–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

DAVE GROHL: –in that way.

ANGELA HARTNETT: Yeah, yeah, yeah.

DAVE GROHL: I'm not even kidding.

ANGELA HARTNETT: There is tiny ones.

NICK GRIMSHAW: We're gonna test that now.

DAVE GROHL: But there's so much salt. Like the salt is just like, oh, and then–

ANGELA HARTNETT: Yeah, yeah.

DAVE GROHL: You're pounding cheap beer and then the salt–

NICK GRIMSHAW: Mm.

DAVE GROHL: –in there. And you wake up the next day and your feet look like Fred Flintstone.

[everyone laughs]

DAVE GROHL: It's like, oh my God. It's my, it is really my favourite meal.

[theme music plays]

NICK GRIMSHAW: Dave Grohl, we come to the end of the show question for your chance to win this Waitrose goodie bag. We've done the big shop for you.

ANGELA HARTNETT: For you, woo.

NICK GRIMSHAW: Um, all you've got to do is-

ANGELA HARTNETT: Sorry.

NICK GRIMSHAW: Oh.

[crew laughs]

ANGELA HARTNETT: It's very dodgy.

NICK GRIMSHAW: It's a new trolley.

ANGELA HARTNETT: It's a new trolley.

NICK GRIMSHAW: It's a new trolley, everybody.

ANGELA HARTNETT: And it has two wheels.

NICK GRIMSHAW: It's a new trolley.

ANGELA HARTNETT: It's so random.

NICK GRIMSHAW: Um, all you've got to do is answer this question.

DAVE GROHL: Oh, jeez.

NICK GRIMSHAW: OK.

ANGELA HARTNETT: Oh, jeez.

NICK GRIMSHAW: Um, hi, Dave.

DAVE GROHL: Hi

NICK GRIMSHAW: Thanks for coming on Dish.

DAVE GROHL: You're welcome.

NICK GRIMSHAW: Truly one for the books.

DAVE GROHL: Love it.

NICK GRIMSHAW: To win the Waitrose goodie bag, we have one simple task. Could you take a trip back in time to the first instrument you ever played? The trombone.

DAVE GROHL: Oh.

NICK GRIMSHAW: Could you play us a tune?

DAVE GROHL: On a trombone?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah. I mean, we have one.

DAVE GROHL: Yes.

ANGELA HARTNETT: We have one.

NICK GRIMSHAW: No, you could not.

ANGELA HARTNETT: Yay!

NICK GRIMSHAW: I'm gonna get my trombone.

ANGELA HARTNETT: Yeah.

DAVE GROHL: Get the f*** out of here.

[everyone laughs]

NICK GRIMSHAW: Yeah. Come on.

DAVE GROHL: Oh my God.

NICK GRIMSHAW: Oh, oh, oh.

DAVE GROHL: I haven't done this, I think, first of all.

NICK GRIMSHAW: Oh, oh.

DAVE GROHL: You're left-handed?

NICK GRIMSHAW: Ah, yeah.

DAVE GROHL: Okay.

[crew laughs]

NICK GRIMSHAW: I've, I've never seen that trombone in my life.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Okay, here we go.

DAVE GROHL: I don't know if I can do this.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Okay.

DAVE GROHL: I literally haven't done this since I was 8 years old. And I stopped playing it for 2 reasons. It was hard to carry to school.

NICK GRIMSHAW: Yep.

DAVE GROHL: And I was not gonna get any chicks.

NICK GRIMSHAW: No.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Unfortunately, not, okay.

DAVE GROHL: Okay.

NICK GRIMSHAW: Let's now enjoy Dave Grohl on the trombone.

DAVE GROHL: For the first time in 50 years?

NICK GRIMSHAW: Yes! 50 years!

[cheering and applause]

[trombone plays]

[laughter, cheering and applause]

NICK GRIMSHAW: Yay! Brava!

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: Dave Grohl on the trombone!

[crew whistle]

NICK GRIMSHAW: Yes. Rousing.

ANGELA HARTNETT: Amazing.

DAVE GROHL: Glad I gave that up.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: I love that. Dave Grohl playing that trombone on the brand new Foo Fighters album—

[everyone laughs]

NICK GRIMSHAW: —out this Friday. It's a trombone.

[theme music begins to play]

NICK GRIMSHAW: There's no trombone. Um, Dave, that was so fun. The goodie bag is yours, of course. A round of applause for the one—

ANGELA HARTNETT: Thank you, Dave.

NICK GRIMSHAW: —and only Dave Grohl, everybody!

[cheering and applause]

ANGELA HARTNETT: Thank you, thank you.

NICK GRIMSHAW: Thank you, Dave. Brilliant.

DAVE GROHL: So fun.

NICK GRIMSHAW: That was good!

NICK GRIMSHAW: A massive thank you to Dave Grohl for joining us on Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Now, we should be honest and—

ANGELA HARTNETT: Always, Nicholas.

NICK GRIMSHAW: Always.

ANGELA HARTNETT: Always.

NICK GRIMSHAW: And let you know that we actually are pre-recording this section. Um, I have it written here on this card. It says because, quote, "There's a hunch that alcohol would be involved in the recording."

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: So this is the team thinking that we'd be a mess after brushing shoulders with Dave Grohl.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: Don't think so.

ANGELA HARTNETT: No faith in us, Nick.

NICK GRIMSHAW: No faith in us.

ANGELA HARTNETT: No faith, unbelievable.

NICK GRIMSHAW: Don't be so ridiculous. So yeah, okay, uh, but massive thank you to Dave Grohl. I presume it was good.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: I presume he was funny and charming as ever.

ANGELA HARTNETT: Let's hope so.

NICK GRIMSHAW: Uh, before we go, we've got an email from Caroline, um, from North Carolina. She loves Dish, and she says, 'Hi Nick and Angela, for Valentine's Day I made Angela's one-pot spiced chicken with saffron rice—.'

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: 'The same recipe she made for Nick Mohammed years ago, and it was amazing. My husband Abel said it was the best thing I've ever made.'

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: This chicken gets so much press—

ANGELA HARTNETT: Love the chicken.

NICK GRIMSHAW: —like so much love.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'I've attached some photos of our meal along with a photo of Abel doing a breakdance move. We've been together 12 years and have never seen him do that before tonight. Perhaps Angela's chicken brought out those moves.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: 'Uh, sending love from the South and keep up the great work. Um, thank you, Caroline.' Yeah, so I've got the pictures here.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: That chicken, people love that chicken. It's so good though. I've done it. So here's the start of the night.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We're having a little candle there.

ANGELA HARTNETT: Dinner.

NICK GRIMSHAW: There's the chicken—

ANGELA HARTNETT: Chicken, lovely rice.

NICK GRIMSHAW: —with the rice.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Perfect. With some nice greens, fresh herbs.

ANGELA HARTNETT: Very nice.

NICK GRIMSHAW: Um, there they go sitting down for their meal together.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Nice bottle of wine.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: A bit of chicken. Hang on.

ANGELA HARTNETT: Oh my God, he is doing it.

NICK GRIMSHAW: Here's Abel all of a sudden being like, 'I know, I'll stand on my head.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: So there he is. So that's what your meal—

ANGELA HARTNETT: The chicken does to people.

NICK GRIMSHAW: Quite impressive. Well, thank you, Caroline, and thank you, Abel. Uh, if you do want to get in touch with us, you can of course email us dish@waitrose.co.uk. That is the way to get in touch with us. Send us your breakdancing moves. All right, well, thank you for watching. Thank you for listening.

[theme music plays]

NICK GRIMSHAW: We will see you next week for more.

ANGELA HARTNETT: Dish!

[everyone laughs]

NICK GRIMSHAW: If that episode has left you wanting more, find us on Instagram, TikTok, and YouTube. Just search Dish.

ANGELA HARTNETT: If you want to make any of the meals I cook on Dish, head to [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) for all the ingredients and the recipes. Dish from Waitrose is a Cold Glass Production.

VOICEOVER: Waitrose, the home of food lovers.