

## **DISH - Adam Hills, sticky ribs and spicy cabbage salad**

**NICK GRIMSHAW:** Our podcast might contain the occasional mild swear word or adult theme.

Hello and welcome to Dish from Waitrose. It's me, Nick Grimshaw.

**ANGELA HARTNETT:** And I'm Angela Hartnett.

**NICK GRIMSHAW:** That's right. You had to think about that for a second.

**ANGELA HARTNETT:** I did. I had to remember where I was, what I was doing. It's been so long.

**NICK GRIMSHAW:** Hey, I thought we could start today with some listener questions.

**ANGELA HARTNETT:** Okay.

**NICK GRIMSHAW:** We love questions from you guys. You can email us [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk) and you can ask anything like, behind the scenes. You can ask for Angela's honest opinion on previous guests. Or, you can have like, problems like Gary's had. He's wrote "Hi Angela, and then in brackets, and Nick. Closed bracket."

**ANGELA HARTNETT:** Okay.

**NICK GRIMSHAW:** "I've recently discovered the podcast and I love it."

**ANGELA HARTNETT:** Ooh.

**NICK GRIMSHAW:** Thanks, Gary!

**ANGELA HARTNETT:** Thanks, Gary.

**NICK GRIMSHAW:** You know there's no more Gary's?

**ANGELA HARTNETT:** What, the name you mean?

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** It will come back.

**NICK GRIMSHAW:** Do you think?

**ANGELA HARTNETT:** I think you know when -

**NICK GRIMSHAW:** Yeah, I hope so.

**ANGELA HARTNETT:** William and Kate have another kid.

**NICK GRIMSHAW:** Have a Gary.

**ANGELA HARTNETT:** And they call him Gary.

**NICK GRIMSHAW:** King Gary!

**ANGELA HARTNETT:** It will a resurgence

**NICK GRIMSHAW:** King Gaza. Anyway, Gary says, "I wondered if there is a foolproof way of getting the perfect crackling."

**ANGELA HARTNETT:** Oh.

**NICK GRIMSHAW:** "I cook pork at a lower temperature, so it stays tender. But, this always ends up with rubbish/ no crackling. Is there a way to do both?"

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Thanks Angela. No, that's great. You don't wanna know. He's just interested. Yeah, go on. So how'd you do it?

**ANGELA HARTNETT:** So, you've got your pork fat. It's probably on the loin, most likely, or even belly. Really score it. And that means, taking a really sharp knife and doing crisscross patterns across, so you score the skin. Then, I tend to rub a little bit of olive oil on it and season it up. And for pork crackling or pork belly, which I like, I chop really finely, some rosemary, grate the rind of a lemon, mix it with salt and then spread all that on it.

What you're doing wrong, Gary, is the reverse. You need a hot oven, first of all. Put your pork in, get your crackling super, super crackling for 20 minutes, probably about 190, 200. Then, turn it down and then roast the meat slow, for about another what - depending on the size of the piece of meat, you know, another hour.

But you won't - it will still be moist and you'll still have crackling.

**NICK GRIMSHAW:** So, you start super hot, get that fat crispy.

**ANGELA HARTNETT:** Yeah, exactly.

**NICK GRIMSHAW:** And you run the fat up? Or, the fat touching the tray?

**ANGELA HARTNETT:** Fat up.

**NICK GRIMSHAW:** Fat up.

**ANGELA HARTNETT:** Never heard that, fat down like that.

**NICK GRIMSHAW:** Vote now. Let us know, fat up or fat down.

**ANGELA HARTNETT:** That's a new one on me.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** I can see it on certain things, like you sometimes turn the chicken upside down. No, fat up.

**NICK GRIMSHAW:** Fat up.

**ANGELA HARTNETT:** Nice, crispy. Yeah.

**NICK GRIMSHAW:** Do you ever like, do it when you get a hot pan? And stick it in the pan first to get the fat going, and then put it in the oven.

**ANGELA HARTNETT:** No.

**NICK GRIMSHAW:** Nah.

**ANGELA HARTNETT:** There's too much faff.

**NICK GRIMSHAW:** Yeah. That's what I think.

**ANGELA HARTNETT:** The thing is about all this, its real secret more than anything. Not everyone's got loads of money and all the rest of it, but buy the best pork you can afford. If you buy a great piece of pork, your job's half done for you already, because it will naturally have great crackling.

**NICK GRIMSHAW:** Okay. Alright. There you go, Gary.

**ANGELA HARTNETT:** Hope that helps Gary.

**NICK GRIMSHAW:** Yeah, buy nice pork. Wonder where you could buy nice pork? Any supermarket spring to mind?

Right. Today, we have Adam Hills.

**ANGELA HARTNETT:** Brilliant.

**NICK GRIMSHAW:** He's a lot of fun, so I'm very excited about coming on. Also, he's one of them men that just does a lot of stuff. Like he loves rugby.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** He does obviously The Last Leg, every single Friday night, live on Channel 4.

**ANGELA HARTNETT:** Writes books.

**NICK GRIMSHAW:** Writes books. He's got a restaurant as well.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** And barbecuing. Gotta talk about barbecuing.

**ANGELA HARTNETT:** Brilliant.

**NICK GRIMSHAW:** Alright. Should we get our guest in?

**ANGELA HARTNETT:** Adam looks so apprehensive.

**NICK GRIMSHAW:** Adam does look concerned. Why?

**ANGELA HARTNETT:** He does look concerned.

**ADAM HILLS:** Oh, I'll tell you why.

**NICK GRIMSHAW:** Why?

**ADAM HILLS:** Because I'm used to hosting. So, I'm listening to all the directions you're getting. Thinking, okay, how are you processing this? What are you picking up from? I don't need to think about it.

**ANGELA HARTNETT:** No, relax.

**NICK GRIMSHAW:** No. Relax. Do you wanna do the intro to yourself?

**ADAM HILLS:** Absolutely.

**NICK GRIMSHAW:** Go on, let's hear it. We're gonna need the intro to Adam Hills. And we're gonna come to you in three, two, one.

**ADAM HILLS:** Okay. And I'm even gonna give you a pickup from the end of whatever you were chatting about. So it comes in seamlessly.

**NICK GRIMSHAW:** Perfectly.

**ADAM HILLS:** Yeah.

**ANGELA HARTNETT:** Such a pro.

**ADAM HILLS:** And he never called you back afterwards.

**ANGELA HARTNETT:** No, he didn't.

**ADAM HILLS:** Despite going home with your underwear, in his car.

**ANGELA HARTNETT:** I'm still mad.

**ADAM HILLS:** Unbelievable. Anyway, time for our first guest. He's a comedian, he's from Australia, and he loves talking about barbecues. Please welcome Adam Hills.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** God. He's good.

**ANGELA HARTNETT:** He's very good.

**NICK GRIMSHAW:** He is good, we need to step our game up.

**ANGELA HARTNETT:** We just have a conversation and we'll be fine.

**NICK GRIMSHAW:** And welcome, Adam. How are you?

**ADAM HILLS:** I'm, I'm really well. I'm excited.

**NICK GRIMSHAW:** Yeah, good.

**ADAM HILLS:** And also, a little hesitant. I mentioned it to you earlier, but I've not eaten. You know, I left room today.

**ANGELA HARTNETT:** Right.

**ADAM HILLS:** Because I was, I was excited about eating.

**ANGELA HARTNETT:** Good.

**ADAM HILLS:** But then, on the way here, I had the thought of what if this is one of those shows, where the food is just to look at and not to eat?

**ANGELA HARTNETT:** Oh.

**ADAM HILLS:** And then I had a panic cause I thought I'm, I'm actually quite hungry.

**ANGELA HARTNETT:** Did you stop at a garage and have a sandwich?

**ADAM HILLS:** I haven't. So, I'm hoping we are actually gonna eat.

**NICK GRIMSHAW:** Yeah, no, don't worry. We are having real life food.

**ADAM HILLS:** Oh, great.

**NICK GRIMSHAW:** Before we eat, I've made us a mocktail because we heard that you always are looking for like, you know, alcohol free cocktail.

**ADAM HILLS:** Yeah. So I went booze free about six or seven years ago, and I wasn't a big drinker. I knew how to drink. I lived in Dublin.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** I lived in Dublin for three years, so I know how to drink, but I just found whenever I took a break, I'd feel really good.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And then I'd go back on drinking again and go, I don't know. To be honest, I became addicted to feeling good.

**ANGELA HARTNETT:** Right.

**ADAM HILLS:** After two or three months of not drinking, it becomes a bit of a buzz.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And since not drinking, like I've found myself more productive and happier and all of that kind of stuff. And luckily at the moment, there are so many good non-alco options around, so many good non-alco beers.

I've found, though, that the best way to describe it to people is to say, I'm off the booze for a bit.

**NICK GRIMSHAW:** I mean six or seven years. This is a, this is a bit,

**ADAM HILLS:** Yeah, I know. But if you say the word booze, it makes them go, "Oh, if you say booze, you must have loved it."

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** You, you have like, a lovely nickname for it.

**NICK GRIMSHAW:** Friendly booze

**ADAM HILLS:** And the weird thing is, the weirdest thing is, in America, if you say you're not drinking, they assume you're an alcoholic straight away.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** I find, I function better without it. So....

**ANGELA HARTNETT:** Do you feel people put the pressure on you then if you say, actually I'm just, you know, not drinking or off the booze?

**ADAM HILLS:** That's the difference. If you say, oh, I don't drink, or I'm not drinking, they're kind of like, oh, well you'll have one. But if you say, I'm off the booze.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** Then they kind of go, "Oh, I see." To be honest, I was actually talking to someone about this the other night. In the last seven years, I've only had two drinks, forced on me. One was by the wife of my rugby league coach.

**ANGELA HARTNETT:** Right.

**ADAM HILLS:** And we were at a wedding and she was going, "yeah, but you'll have a shot." And I was like, "Yeah, go on then."

**NICK GRIMSHAW:** Yeah, go on then.

**ADAM HILLS:** And the other was by Russell Crowe.

**NICK GRIMSHAW:** Oh, oh.

**ANGELA HARTNETT:** Hard to say no to. I imagine, right?

**NICK GRIMSHAW:** Yeah. You're like, "Yes, I will Mr Crowe."

**ANGELA HARTNETT:** Gladiator...

**ADAM HILLS:** But it was even big, It wasn't just any old pub. So he invited me to his farm. He has a farm in New South Wales.

**ANGELA HARTNETT:** Oh wow.

**ADAM HILLS:** And I was almost summoned like, I love Russell Crowe. He's amazing. I got a message saying, "Do you wanna come to the farm on Sunday?" And I was like, "Oh, I'm visiting my granddad this weekend. I'm a 19 hour drive away." And he wrote back, "There are these things called planes." And so I said, "Oh look, I'd love to come, but I need to do publicity in Melbourne next week." And then he wrote, "Don't do press on a Sunday." I was like, "No, I'm not. The press is on a Monday morning, but I need to be in Melbourne by 11".

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And then he wrote back, "There's a 9:00 AM flight, you can make it." I was like, "I'm coming." And so we turned up to his farm and we go into his games building. And, I think it's the pub from Robin Hood, rebuilt.

**ANGELA HARTNETT:** That's quite amazing.

**ADAM HILLS:** Of that, in his games building. And it's called The Blind Rabbit,

**ANGELA HARTNETT:** Right.

**ADAM HILLS:** That's what it's called in Robin Hood. So we walked in and there's rugby league on tv and he said, "Uh, do you wanna pint?" And I went, "Um, I'm off the booze." Thinking, I've said off the booze, he'll know what that means.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** He just went, "Yeah, but you're in The Blind Rabbit." I was like, "Yeah, but -"

**ANGELA HARTNETT:** Most logic there.

**ADAM HILLS:** I said, "Genuinely, I haven't had a drink for a couple of years." And he went, "Yeah, but you'll have a Guinness in the Blind Rabbit" "Okay." So I, I had half a pint of Guinness, and even the half a pint, he looked distasteful.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** I feel like Guinness though, if you are gonna, it is almost medicinal.

**ADAM HILLS:** Yeah.

**ANGELA HARTNETT:** It's food.

**NICK GRIMSHAW:** You've gotta drink, it's food.

**ADAM HILLS:** It's almost like saying I'm lactose intolerant, but it's mother's milk, so I'll have some.

**NICK GRIMSHAW:** I'll have some, it'll be alright. I've had that. I've not drank now for - since New Year's Eve.

**ADAM HILLS:** Right?

**NICK GRIMSHAW:** And then I went to Somerset, not Russell Crowe's farm. It was a farm, and on the farm they were making that - they have their own orchard and they were getting their apples off and they were making like, fresh cider with like no preservatives. And I was like, well, "I've gotta try that."

**ADAM HILLS:** Yeah.

**NICK GRIMSHAW:** Medicinal.



**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** Yeah. Yeah.

**NICK GRIMSHAW:** Right. I don't know where I plucked this word from, but I was like, "Well, it's from the land."

**ADAM HILLS:** Absolutely. And so what's the cocktail there?

**NICK GRIMSHAW:** So the cocktail is Guinness? No. Uh, we've gone for, uh, cucumber Collins. So it's alcohol free gin.

**ADAM HILLS:** Mm-hmm.

**NICK GRIMSHAW:** With cucumber puree, bit of sugar syrup, uh, fresh lemon juice. And then we have some soda, and I've made a cucumber ribbon.

**ANGELA HARTNETT:** Ooh.

**ADAM HILLS:** How did/ Oh did you make the ribbon yourself? That was lovely.

**NICK GRIMSHAW:** And a bit of dill. So it's that herbie -

**ANGELA HARTNETT:** Medicinal.

**ADAM HILLS:** It's really nice.

**NICK GRIMSHAW:** It's medicinal.

**ANGELA HARTNETT:** It really is.

**NICK GRIMSHAW:** Well, if you wanna check this out, [waitrose.com/dish recipes](https://www.waitrose.com/dish-recipes), it's on there.

**ADAM HILLS:** I went to a restaurant in Melbourne last year with my wife and they had a pairing menu, but they had a non-alcoholic pairing menu as well, and you could do half and half. So she did half and half, and I did the non alco. Like old-fashioned, like a, a, a non-alcoholic, old-fashioned, or non-alcoholic red wine. And all of them complemented everything beautifully. And by the end of the meal, my wife kinda went, "I think I preferred the non alco's."

**NICK GRIMSHAW:** Did she stop drinking right then and there? "I think I preferred - just kidding."

**ADAM HILLS:** Yeah. It was always like, "I prefer the taste of them, but I like the drunkenness that this gives me."

**NICK GRIMSHAW:** Let's talk about the royals. Adam, you got an MBE,

**ADAM HILLS:** Yes.

**NICK GRIMSHAW:** Recently, right?

**ADAM HILLS:** Yeah, September last year.

**NICK GRIMSHAW:** Okay. And what the hell happens? Do you get a letter?

**ADAM HILLS:** Yes, you get a letter.

**NICK GRIMSHAW:** Uhhuh.

**ADAM HILLS:** You know you've got an OBE.

**ANGELA HARTNETT:** I'm just laughing at like, did you get a letter? Actually the King calls you, says -

**NICK GRIMSHAW:** "Hi Ange it's Charles." Um, so how do they know where you live?

**ADAM HILLS:** That's an excellent question. I have no idea.

**NICK GRIMSHAW:** So you just get a letter to, your house?

**ADAM HILLS:** Yes, with 'On Her Majesty's Service stamped on the front, which made me go, "Am I the next James Bond?" And you know, we would like to inform you that the Prime Minister has put your name forward and you know, would you like to accept it? And literally, the first thing I did was Google, 'Can Australians be awarded an MBE?'

**ANGELA HARTNETT:** Yeah, that's true actually.

**ADAM HILLS:** What if they haven't checked that? So all of that was then announced.

**ANGELA HARTNETT:** And they say, "Don't say anything." Do they?"

**ADAM HILLS:** But you're allowed to tell like your publicist.

**ANGELA HARTNETT:** Yeah. Oh.

**ADAM HILLS:** To give them a heads up for when it's announced. So there's this weird thing where my mum doesn't know, but my publicist does.

**ANGELA HARTNETT:** Poor mum.

**ADAM HILLS:** Um, and so then when it was announced, I think I called her cos it was announced maybe midnight in the UK.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And so it was first thing in the morning in Australia. And so once it was officially announced, I called her and put her on speakerphone and told her and told my wife and kids.

**ANGELA HARTNETT:** Ohh.

**ADAM HILLS:** And um.

**ANGELA HARTNETT:** God, you didn't tell your wife. That's amazing.

**ADAM HILLS:** No, I kept it.

**ANGELA HARTNETT:** God, you really did.

**NICK GRIMSHAW:** But quite a fun surprise, isn't it? Like when it's out like quite, quite a fun surprise. How did they act? How was mum?

**ADAM HILLS:** Mum was very kind of like, "Oh, that's lovely dear. That's very good." And I was like, ok.

**ANGELA HARTNETT:** Such a 'mum' reaction.

**ADAM HILLS:** Yeah. And then I took her off speakerphone and then went to say goodbye, and then she burst into tears.

**ANGELA HARTNETT:** Oh.

**NICK GRIMSHAW:** Awww

**ADAM HILLS:** But then I flew her over here for the investiture.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And rather than make you sit there and watch everyone get theirs, they separate you into rooms and gradually, you move up a room and up a room. So it starts with the Knights and the Dames.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** They're in the first room and they go straight through. And we were in the last room.

**ANGELA HARTNETT:** Yeah. Yeah.

**ADAM HILLS:** You must have been in the middle then. You must have been like.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**ADAM HILLS:** You've moved up a few rooms.

**ANGELA HARTNETT:** It was all right.

**ADAM HILLS:** So it took us ages cuz we were the last.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And um, it was Princess Anne.

**ANGELA HARTNETT:** Uhhuh.

**ADAM HILLS:** Who'd you get?

**ANGELA HARTNETT:** Oh, the King.

**ADAM HILLS:** Oh, you got the King. Whoa.

**ANGELA HARTNETT:** That's nice.

**NICK GRIMSHAW:** So you don't know, do you? It's a royal lottery.

**ADAM HILLS:** No, you don't know until you get there.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And then you kind of work it out.

**NICK GRIMSHAW:** Right.

**ADAM HILLS:** Um, and she was lovely.

**NICK GRIMSHAW:** And do they, to give you a heads up once you're there or is it like, you know, they open the doors like a blind date, like - "The King! "

**ADAM HILLS:** So she.

**ANGELA HARTNETT:** "Tonight Adam, you will."

**NICK GRIMSHAW:** "Princess Anne!"

**ADAM HILLS:** She's in a revolving throne with, with her —(inaudible)  
And she spins around

**ADAM HILLS:** No, they don't. When you get there, they run you through it. They say this is who it's gonna be.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** Um, and she was lovely and she, you know, considering how many people she has to meet, looks like a hundred people.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And she talked to everyone for five minutes and she knows all about them. And she was asking me about comedy and how I got into it and all that kind of stuff. And then kind of out of the blue, she said, "My favourite show is, Would I lie to You?"

**NICK GRIMSHAW:** Oh. Is it?

**ADAM HILLS:** is. Is it?

**NICK GRIMSHAW:** "Well, my favourite royal..is."

**ADAM HILLS:** Then she was like, "Have you been on?" And I said, "No, I haven't." She went, "Oh, what a great shame. Anyway, congratulations."

**NICK GRIMSHAW:** Angela?

**ANGELA HARTNETT:** Yes, Nicholas.

**NICK GRIMSHAW:** What we having?

**ANGELA HARTNETT:** So we've got these lovely spicy ribs which I've marinated with honey, a bit of Worcester sauce, um, tomato ketchup. Um, a little bit of salt. And then, we finish them with a bit of lemon juice seasoning, hot oven, and then this lovely cabbage and carrot and spring onion salad, with a peanut dressing.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** And then I've sort of pimped up a little bit with some, um, lime juice, a little bit of coriander and some fresh chilli in there as well.

**ADAM HILLS:** And so the ribs, you marinated them for how long?

**ANGELA HARTNETT:** Marinade them for a couple of hours. We can do them overnight.

**ADAM HILLS:** Yeah.

**ANGELA HARTNETT:** If you want to. I think if you're gonna marinade something, do it as long as possible.

**ADAM HILLS:** Yeah.

**ANGELA HARTNETT:** Um, but we did them for a couple of hours and then in a nice, hot oven. And then my, I love things like Worcester sauce and Tabasco.

**ADAM HILLS:** Mm-hmm. Yeah,

**ANGELA HARTNETT:** Because I was like, you know, they just, it's like Marmite and Bovril. They give you that secret sort of, you know, unami sort of, you know, moreish flavour. Do you love everything barbeque, don't you?

**ADAM HILLS:** I do love barbecue and in particular, I love ribs. It harks back to a family holiday.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** When we went to Hawaii when I was about nine and we went to a restaurant that had ribs. Best meal I've ever had in my life, at that point. I mean, I'm nine. I've never had ribs before, and for something about, I think ribs for me bring back, not only, I love the taste, but also that memory of that family holiday discovering something together. So, when we got back to Australia, and bear in mind this is like 1979; got back to Australia and my mum decided she was gonna make ribs. But, there are different types of ribs, there's American barbecue...

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** There's Chinese pork ribs.

**ADAM HILLS:** So, the ribs that like baby back that you can get now just weren't available in Australia in 1979.

**ANGELA HARTNETT:** Because I would've thought the Australians, they, you know, they love their barbecue, they love all that sort of stuff. That surprises me. They didn't, but then you would've had the Southern like in America, that sort of Southern Creole type ribs.

**ADAM HILLS:** Yeah. I mean, an Australian barbecue in 1979 was steak and sausage.

**ANGELA HARTNETT:** Right.

**ADAM HILLS:** And that's it.

**ADAM HILLS:** And then, I mean, Australian cuisine since then has come leaps and bounds. But yeah, so then I guess because of that holiday, I discovered the ribs. And I've found as well in America, when you say I'm having a barbecue, it means a different thing in Australia than in America.

**ANGELA HARTNETT:** Right.

**NICK GRIMSHAW:** Okay.

**ADAM HILLS:** So in Australia, if I say, hey to some people, do you wanna come over on Sunday? We're having a barbecue. That basically means we're having a get together. There'll be drinks, there'll be food, there'll be salad, there'll be meat. It's like saying we're having a party.

**NICK GRIMSHAW:** Oh yeah,

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** But in America, if you say I'm having barbecue, they'll be like, oh, I'm vegetarian.

**ANGELA HARTNETT:** They just think meat.

**ADAM HILLS:** Yeah, barbecue is just meat. So, whereas in Australia, it's more of a social get together type thing.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** So yeah, I've learned that there's a different level of what barbecue is in America to what it is in Australia. And here it seems to be...

**NICK GRIMSHAW:** Yeah. What about here?

**ADAM HILLS:** I don't know. Under an umbrella.

**NICK GRIMSHAW:** It's like gone a bit rusty.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** We've not cleaned it since last summer.

**NICK GRIMSHAW:** For me, a British barbecue is one of those foil ones that you buy at the service station.

**NICK GRIMSHAW:** Yeah.

**ADAM HILLS:** I remember the first time I saw that I was like, what? You have disposable barbecues? How is that a thing?

**NICK GRIMSHAW:** If you're fancy making this and you wanna have a wine with it, we have a wine pairing suggestion for you.

A German wine from Urziger and it is a light wine, but it's quite concentrated with a mineral finish. Dr. Lun ing and tz got, is that right, Manish? That Wait, how you Yeah. Can you do it cuz you sound really German. Right. Let's get Anya to do it.

**ANJA:** Dr Loosen Urziger Wurzgarten Riesling Kabinett

**NICK GRIMSHAW:** Right. Perfect. Exactly. Anya, thank you. I would've just said Riesling cabinet. I do say this every single week, and I have said it in the past two series, and I wanna continue this into series three. I'm gonna try this when I go. Yum, if you do wanna try this recipe or any of them, go on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

**ADAM HILLS:** Ooh, this is delicious.

**ANGELA HARTNETT:** Happy Adam?

**ADAM HILLS:** Yeah.

**ANGELA HARTNETT:** Good.

**ADAM HILLS:** So happy.

**NICK GRIMSHAW:** Mmm, they're good Ange.

**ANGELA HARTNETT:** Good.

**ADAM HILLS:** And just the right amount of fall off the bone-ness.

**ANGELA HARTNETT:** Yes.

**ADAM HILLS:** Mm. I'm saying it's probably a word for that, fall off the bone-ness.

**ANGELA HARTNETT:** No, no, you're right though, It's exactly like that. So tell us about your restaurant.

**ADAM HILLS:** So in beautiful Aussie tradition, I met a guy called Scott Hallsworth.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** At a Royal Flying Doctor service.

**ANGELA HARTNETT:** Okay.

**ADAM HILLS:** Uh, charity benefit. And he was a chef and he had donated, you know, something for the night, and I think he might have even catered the night. So I went to his restaurant. He had a restaurant in Soho called Freak Scene, and now he worked at Nobu. He had a place called Kurobuta, I think, on the Kings Road in London.

**ANGELA HARTNETT:** And his food was what, Asian?

**ADAM HILLS:** I'd call it Pan-Asian punk is the best way. So it was like deep-fried bao buns.



**ANGELA HARTNETT:** Oh, nice.

**NICK GRIMSHAW:** Oh wow.

**ADAM HILLS:** Uh, with a red duck curry or a tuna sashimi pizza.

**ANGELA HARTNETT:** Oh.

**ADAM HILLS:** Kind of Asian fusion,

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** Which is what we do really well in Australia.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** We're so close to Southeast Asia that we've come - that's almost normal for us.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** Um, but he also had, he had like nineties Australian grunge music playing. He had Takeshi's Castle on the TV. It was just a really cool, funky place. And then over Covid, of course it, you know, it closed down. He had a pop up in Clerkenwell called Double Dragon and I was there last year with my wife and he was saying I'd love to start up the Freak Scene again. I just need investors. And it was on the way home, my wife went, you've got a little bit of money, why don't you look into that? Something I would never have considered doing.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And so I took him out to dinner and went, how much do you need? And do you want to do this? And like in, he got me together with his business partner who's also an Australian, and we just kind of in very Aussie way, Sounds great. Let's do it. Let's do it. Do we need contracts? Nooooo.

**NICK GRIMSHAW:** No.

**ADAM HILLS:** We'll be right. I think we looked at each other and we knew the deal was sealed when the business manager went so, let's f\*\*\* this pig.

**ANGELA HARTNETT:** Hahahaha, oh, love that.

**ADAM HILLS:** And so in the space of, I guess six months, they've found a venue, they've done a complete refit. So the restaurant's been open a couple of months now.

**ANGELA HARTNETT:** Okay.

**ADAM HILLS:** It's been full from the first night. I think, because it's, it's in Parsons Green, so there's a lot of people around that area with money, but there's no restaurant like it in that area. And they did really cool things. They put up what looked like rock posters in the windows and or, or for me, it looked like an Edinburgh fringe poster.

**NICK GRIMSHAW:** Right?

**ADAM HILLS:** With Scott over the grill, and it was kind of black and white and edgy with a QR code. So people walking past and going, well, this looks all right, scanning the QR code, then googling him, going, wow, he's got really good credentials. And I realised this afterwards. You know the amount of people who open restaurants in the world who have no idea how to make good food.

**ANGELA HARTNETT** Yeah.

**ADAM HILLS:** I've never.

**ANGELA HARTNETT:** Can't cook.

**ADAM HILLS:** No, exactly.

**NICK GRIMSHAW:** Angela says that about Gordon Ramsay. She's like, "Oh, he don't know what he's doing"

**NICK GRIMSHAW:** So Adam, are you still between London and Sydney? Not the handiest of commutes. I mean, are you still like flitting between, or you more there, or...

**ADAM HILLS:** I mean, COVID made things tricky. So my wife and kids were living here with me up until 2019, so 2020. I was kind of stranded in Australia for seven months to the point where we made The Last Leg from my garage in Australia.

**ANGELA HARTNETT:** No.

**NICK GRIMSHAW:** Oh yeah.

**ADAM HILLS:** And we, cuz we had this crazy idea of, well if Josh is in London

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And Alex is in Huddersfield.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** What's the point of me flying all the way to London? I can do it from Melbourne.

**NICK GRIMSHAW:** Yeah.

**ADAM HILLS:** And so they set up this amazing rig in my garage, but then we didn't think it through, we had to do it at 7:00 AM.

**ANGELA HARTNETT:** Yeah. Time difference would've....

**ADAM HILLS:** On a Saturday morning.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Oh.

**ADAM HILLS:** And I was like, well that's fine. I can get up at five, give myself a couple of hours. And they went, no. Because it's the normal time here in London. We need to rehearse the show at 3:00 AM.

**ANGELA HARTNETT:** Oof.

**ADAM HILLS:** And we, we can't just have everyone come in first thing in the morning, send them home for the day and then back at night.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** So basically it would get to a Friday night. We'd have a writer's meeting from about 10:00 PM in Australia till midnight. I would then go to bed for an hour.

**ANGELA HARTNETT:** Jeepers.

**ADAM HILLS:** While they were just literally maybe an hour and a half while they, and of course I couldn't sleep.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** They'd tinkered with the script.

**ADAM HILLS:** I'd get up at 2.30. And then I'd be in the garage rehearsing. But whispering, the problem was it wasn't. It wasn't a door that came down. It was open to the street.

**ANGELA HARTNETT:** So do people come and watch?

**ADAM HILLS:** So I'd be rehearsing at three in the morning.

**NICK GRIMSHAW:** People are like, Adam,

**ADAM HILLS:** Virtually whispering. Hi. Welcome to The Last Leg. Tonight, and they're going, we need you to talk up for the mics.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** I will. When we do the show, I promise. And then we'd get to about five and the bird, the sun would come up.

**ANGELA HARTNETT:** Yeah.

**ADAM HILLS:** And birds would start squawking. So then there was a bit of noise in the street. But yeah, then we'd go to air at seven and there'd be people walking their dogs in like.

**NICK GRIMSHAW:** Like wow, lockdown's really hit Adam.

**ANGELA HARTNETT:** He's pretending. Yeah.

**NICK GRIMSHAW:** Wow.

**ADAM HILLS:** So we did that for a year, and then the next year I kind of ended up here for seven months. Yeah. I did two lots of those hotel quarantines in Australia.

**ANGELA HARTNETT:** Oh yeah. Jeepers

**ADAM HILLS:** So like two weeks in a hotel room.

**ANGELA HARTNETT:** That's tough.

**NICK GRIMSHAW:** How was the food there? Because you, could you order in or did you have to have the hotel food?

**ADAM HILLS:** Well, the first time I didn't think to order in. The second time, the hotel food was actually quite good, but there was this mad thing that would happen.. So, the way they delivered food to your room was at a certain time every night, they would go down the hallway and put the bag of food out the front of everyone's door, but they wouldn't knock. You weren't allowed to go out yet because you couldn't, you can't have all these people suddenly mingling in the hallway,

**ANGELA HARTNETT:** Right? Yeah.

**ADAM HILLS:** So they would put bags of food in front of everyone's door, and then they'd start knocking down the hallway.

**ANGELA HARTNETT:** Yeah

**ADAM HILLS:** And so you'd get to 6.30, you are kind of hungry,

**ANGELA HARTNETT:** You know it's happening,

**ADAM HILLS:** You know it's happening. You hear the paper rustling outside, outside the door, but you can't go out and get it.

**ANGELA HARTNETT:** That's nuts!

**ADAM HILLS:** So you're gonna sit there for another minute and then you hear the knock and then, oh, oh, here it goes.

**NICK GRIMSHAW:** The knocks.

**ADAM HILLS:** But like after 14 days of that happening exactly the same time every. I got my first night at home. I was sitting there at 6.30 rustling, and my feet are tapping and I'm getting angry. I've got the hangry's and my wife's like, what's the matter? And I, I did, couldn't work out why, and then I went, Why isn't anyone bringing me food?

**ANGELA HARTNETT** Where's the knock?

**NICK GRIMSHAW:** Where's the knock?

**ANGELA HARTNETT** So how the hell do you write The Last leg? Cause it's so current. And you just said about when you're in Australia, you're writing at 11 at night, then filming at seven in the morning. Is it really up to the minute.

**ADAM HILLS:** We learnt early on that if we start writing too early in the week. Then the jokes have gone away by Friday.

**ANGELA HARTNETT** Is that cuz of our country?

**ADAM HILLS:** No, it's new. I'd say no, that's more recently. Yeah. No, I'd say just the news generally by the time you get to Friday. Something else has happened. And also because of the way the internet works, everyone's already made those jokes about whatever happened on Tuesday. So our first meeting is at 1230 on the Friday.

And it's okay. What's happened overnight? Are we throwing the script out? So basically we have to prepare a script in case nothing ridiculous happens,

**NICK GRIMSHAW:** Right

**ADAM HILLS:** And we learnt that when Donald Trump was elected.

**ANGELA HARTNETT** Right

**ADAM HILLS:** So our attitude going into that, cause we had a show the night after, was if he's elected, the whole world is gonna fall apart. So we can just react to that on the day.

Whereas we thought if Hillary Clinton's elected, there's nothing funny about that. So let's write that show. let's make that show. And we, so we, we wrote a show assuming Hillary Clinton was gonna be elected because that was gonna be the hardest show to write. Then we got in on the day and went, right, well that shows out the window. Let's go with the Trump show.

**ANGELA HARTNETT** My best material in the bin. Yeah.

**ADAM HILLS:** But also the way people watch TV, they know we're live. And we are the only show that can actually reference something that happened an hour before we go to air. Or take Tweets during the show. Like you know, the Matt Hancock WhatsApp messages were being leaked during the ad breaks. So we came back from an ad break and I'm literally reading them live on air and then going, I don't know that I should be reading this. This one is awkward. Same with the Gary Lineker thing on the BBC. People were pulling out of the next day's broadcast during ad breaks. So yeah, we've learnt, prepare enough that we are gonna have a show, but leave some leeway for some madness to happen on the day.

**NICK GRIMSHAW:** Live TV. Like whenever I've done it, it's so exciting. Terrifying. Yeah. But then, so, so fun as well that it is totally live. So you want to leave it like a little bit loose, don't you?

**ADAM HILLS:** Yeah. and you kinda want something to go wrong. Yeah. Like the most excited people got for our show was when, um, Chris O'Dowd got drunk. I remember that one well. Yes.

**NICK GRIMSHAW:** I remember that one well. Yes...  
And it was only meant to be a temporary show, is that right?

**ADAM HILLS:** It was for 10 nights of the Paralympics. I had a month booked in at a comedy club in New York. Afterwards I was gonna go to New York and MC the comedy cellar, and then suddenly channel four were like, oh, we....

**NICK GRIMSHAW:** Let's just do this forever.

**ADAM HILLS:** We think this, we think the three of you could get together and talk about the news. And I remember sitting with Josh and Alex and saying to them, look, I don't know that we can talk about the news, but I know one thing. I used to host a show in Australia, a music quiz show, and there were two team captains and myself, and we had a real lovely chemistry about us. And I said to Josh and Alex, I've seen this once before. This doesn't happen all the

time when you find other people that you can bounce off, and I said the last time it ran for seven years in Australia.

So let's give it a crack, cuz this could do the same thing here. So really it boiled down to the three of us, I think.

**ANGELA HARTNETT** But you see that, that's why it works. That is, the chemistry.

**ADAM HILLS:** I mean, we argue like brothers, I guess I'm the older brother and they're the two younger adopted brothers with a different dad, maybe. But even, you know, at the end of every series, we still give each other a gift and they gave me something for my restaurant. Oh, oh yeah. It was a toastie maker.

**NICK GRIMSHAW:** Yummy. Every restaurant needs one. Every restaurant needs one.

**NICK GRIMSHAW:** Let's talk about your books as well, because as well as you know, the telly you've written a brand new children's book that's just come out.

**ADAM HILLS:** To be honest, I just wanted my kids to think I was cool. And it turns out hosting a Friday night satirical news show doesn't...

**NICK GRIMSHAW:** They weren't massively into political humour.

**ANGELA HARTNETT** How old are your kids?

**ADAM HILLS:** Uh, they're nine and twelve. Okay. But the idea for the first book came about from the eight year old who had said quite seriously to me one day .When I grow up, I dunno if I want to be a rockstar or a detective. Oh. And I was trying to be encouraging and went, well you can do both. Yes. You can be a rockstar by night who solves crimes during the day and then kind of went, and that's a good idea for a book.

**NICK GRIMSHAW:** But this new one's called Murder at the Movies.  
Yeah. Yeah. not Inspired by a child, my kid wanted to murder someone.

**ADAM HILLS:** Well, no. Do you know what the, so the first book I. It was about two 12 year olds, one of whom has just become like a viral rockstar online and doing their first ever tour. Her best mate George is like her social media manager, so he goes everywhere with her.

They're going around Europe, and I thought, well, the story is everywhere they perform, a valuable piece of art is stolen, and all the evidence makes it look like they're the ones doing it. So they have to kind of clear their names. And I thought, well, this is a nice little mystery. There's no death, there's no, and my daughter, the eight year old who was I guess ten by the time it came out, said, I really enjoyed that Daddy. But can someone die in the next one? Cause it turns out that's what kids want. They want death.

**NICK GRIMSHAW:** Kids want death. Yeah.

**ADAM HILLS:** So, I mean, you know, there's an attempted murder in this one. Um, I've had to, you know, I don't wanna go straight to murder.

**ANGELA HARTNETT** Yeah, up the anti...

**ADAM HILLS** A little bit. A little bit, little bit. But no, they, and they read it and they give me notes. And it's weird because you know, you'll submit a script to an editor and they'll go, well, I don't think kids talk like that. And then I'll go back to my kids and go, well, I quoted you directly. Is this just you or is it all your friends? And they'll be like, no, all our friends say that. And so then I can go back and go, well actually, actually my daughters do know who Scooby Doo is.

**NICK GRIMSHAW:** And are they proud now? You wanted them to be proud? Are they proud of you?

**ADAM HILLS:** Oh, they love it. Funnily enough, I was talking to my nine year old this morning on FaceTime and she said, I was reading your book at school and one of the other kids said, what's that? And she said, and I held the book up and I went, that's my dad. And the other kid went, I don't believe you. And so I said, well, what's my last name? And he went, well, Hills. And she went, so, and that's Adam Hills. And he still went...Yeah, but I don't believe it's your dad. And so she, she then opened up to the dedications where it said, it says to Beatrice and Maisie. Yes.

**ANGELA HARTNETT** That's me and my sister.

**ADAM HILLS:** That's me. And it says, stay funny and stylish and clever.  
That's me. Yeah,

**NICK GRIMSHAW:** That's me.

Let's do the end of the show question. In this envelope, Adam, I have a question written by our production team. We've not seen it. It's not even been sealed, could have looked at it, but I've not. To get yourself a Waitrose goodie bag, all you've gotta do is answer the question. In 2002, Adam scored a hit in Australia with his single working class anthem in which he sang the lyrics of the Australian national anthem to the tune of Working Class Man as sung by Scottish born Australian rocker, Jimmy Barnes. Now the question is, will you sing it for us?

**ADAM HILLS:** Yeah. Okay. Firstly, I have to sing the Australian national anthem so you know what we're working with.



**NICK GRIMSHAW:** Okay.

**ADAM HILLS:** So the Australian National anthem is. 'Australians all let us rejoice for we are young and free. We've golden soil and wealth for toil. Our home is girt by sea'..... which is ridiculous cuz our home is girt by sea. But no one says. Who uses the word Girt?

**NICK GRIMSHAW:** Yeah, we, yeah. Needs a remix

**ADAM HILLS:** It's like a scene in an episode of Neighbours where there's a police siege and there's like, come out of the house with your hands in the air. We have you girt. And so then yeah, this guy, Jimmy Barnes, uh, had a rock song in Australia called Working Class Man, and it was like, uh, working hard to make a living, bringing shelter from the rain. Woo, oh,oh. He's a working class man.

So the Australian National Anthem version goes... Australians all let us rejoice. For we are young and free. We've gold and soil wealth for toil. Our home is girt by sea. Ohhhh ohh ohh, our home is girt by sea.

**NICK GRIMSHAW:** You win the goody bag.

**ANGELA HARTNETT** Brilliant.

**NICK GRIMSHAW:** Well worth it. Adam Hills, everybody. Thank you, Adam.

**NICK GRIMSHAW:** That was so fun.

**ANGELA HARTNETT** Brilliant.

**NICK GRIMSHAW:** Please come round for dinner again.

**ADAM HILLS:** Do you know what I've realised? This combines everything that I love, which is ribs... and an audience.

**NICK GRIMSHAW:** Next week on Dish, it's gonna be four of us for tea, Me and Angela are gonna be joined by Rick Edwards, who I used to work with

**ANGELA HARTNETT** Did you?

**NICK GRIMSHAW:** Yeah I did, thanks for watching.

## **CLIP OF RICK EDWARDS & EMER KENNY**

**NICK GRIMSHAW:** Rick Edwards and Emer Kenny

**ANGELA HARTNETT:** If you really knew how much I watched you...

**NICK GRIMSHAW:** If you would like to recreate today's dish for your friends or family, or maybe a stranger in the street, head to [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). That is where you'll find all the meals we've ever made on the podcast.

**ANGELA HARTNETT:** Follow dish, wherever you get your podcast, so you'll get it delivered to your device every week. And if you enjoy it, please leave us a great review.

**NICK GRIMSHAW:** If you don't just listen to something else. We can't all have a Michelin star chef in the kitchen. But you can get some Michelin star advice. Email your questions for Angela whatever they are to [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk).

**Voiceover: Waitrose, Food to feel good about**