

Gregory Porter, ribeye steak with three sauces and a Cabernario



NICK GRIMSHAW: Welcome Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here for... Dish!

ANGELA HARTNETT: Whee!

NICK GRIMSHAW: How are you, Ange?

ANGELA HARTNETT: I'm very well, thank you. How are you, Nick?

NICK GRIMSHAW: Yeah, I'm good.

ANGELA HARTNETT: Good.

NICK GRIMSHAW: I'm all right, yeah. Nice to be back with you.

ANGELA HARTNETT: Hair's looking lovely.

NICK GRIMSHAW: Yeah, do you like it?

ANGELA HARTNETT: Long, it's a bit longer now, isn't it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You growing it?

NICK GRIMSHAW: Yeah. I've just not got around to getting it cut-

ANGELA HARTNETT: Cut, okay.

NICK GRIMSHAW: -so it just looks like I've slept in a hedge.

ANGELA HARTNETT: I like it long, it looks good-

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: It does not-

NICK GRIMSHAW: No?

ANGELA HARTNETT: -look like that, no.

NICK GRIMSHAW: It looks all right?

ANGELA HARTNETT: No, not at all, looks good.

NICK GRIMSHAW: Okay, good. How is life Ange?

ANGELA HARTNETT: Life is very good.

NICK GRIMSHAW: What have you been doing?

ANGELA HARTNETT: Went to see Cabaret, which was brilliant.

NICK GRIMSHAW: Oh yeah, how was that?

ANGELA HARTNETT: Amazing. Cause Billy said, come so we were invite-
you weren't around.

NICK GRIMSHAW: Yeah, so you went.

ANGELA HARTNETT: But I went to the opening night.

NICK GRIMSHAW: Oh, how was it?

ANGELA HARTNETT: It was fabulous.

NICK GRIMSHAW: I loved Billy.

ANGELA HARTNETT: Yeah, it's a shame you didn't come, he gave us
amazing seats.

NICK GRIMSHAW: [*gasps*]

ANGELA HARTNETT: We were right at the front.

NICK GRIMSHAW: Oh, wow.

ANGELA HARTNETT: In those lovely little tables.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: I felt like, that's how I want my life to be now, just sitting at those tables.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Not having to worry about things, someone bringing me a drink and just watching a great show.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It was, he was incredible.

NICK GRIMSHAW: Was it? I bet he was.

ANGELA HARTNETT: He was incredible.

NICK GRIMSHAW: I bet he was. Hey, we have a great guest today.

ANGELA HARTNETT: Yes, we do, yeah.

NICK GRIMSHAW: Joining us, we've got Gregory Porter, who is a Grammy award winning jazz singer.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He's amazing. I met him once very briefly.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: And, he was very charming. Very lovely guy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'm a massive fan of his work. He's about to go off on a big old tour of the UK.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: He's playing everywhere, doing four nights at the Royal Albert Hall.

ANGELA HARTNETT: Oh, fantastic.

NICK GRIMSHAW: Feels fab, doesn't it?

ANGELA HARTNETT: That's a great setting for him, actually.

NICK GRIMSHAW: Yeah, four nights.

ANGELA HARTNETT: And he just did Masked Singer, didn't he?

NICK GRIMSHAW: He did.

ANGELA HARTNETT: He was there.

NICK GRIMSHAW: He was a crab.

ANGELA HARTNETT: He was a crab [*laughs*]

NICK GRIMSHAW: Was he a crab?

ANGELA HARTNETT: Yes, he was a crab.

NICK GRIMSHAW: A dressed crab.

ANGELA HARTNETT: A dressed crab.

NICK GRIMSHAW: A dressed crab.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And the great thing is, he loves food. Massive foodie.

ANGELA HARTNETT: Well he's- he used to be a chef. Cause I think his brother has, or did have, a restaurant.

NICK GRIMSHAW: Yes, yeah.

ANGELA HARTNETT: And that's where he's first started at.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: And he did have, well I was trying to find it. He used to do these YouTube videos of Gregory Porter at home, cooking food from where he was brought up in California, and really going back to his roots.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Well, I know this is, this is a challenge-

NICK GRIMSHAW: It's a challenge!

ANGELA HARTNETT: -like having Gordon there. Oh my lord.

NICK GRIMSHAW: Yeah, it's like Gordon again!

[*crew laugh*]

NICK GRIMSHAW: Well before we get Gregory in, should we have a listener question? Today Sinéad has got in touch. Hi, Sinéad. Sinéad says, 'Hi Nick and Ange, I'm hoping you can help with my spaghetti bolognese situation.'

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: 'When I fry up the meat, it forms in little lumps.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'I'm forever breaking them apart with a spatula, but I'm only one woman, I can't break 'em all apart. Is there a key to getting perfectly separated mince meat in my bolognese? When I order from a restaurant they manage to separate into tiny individual flakes of perfection, which I cannot achieve at home. What's going on with their meat?'

ANGELA HARTNETT: Do you have you had this issue in your kitchen?

NICK GRIMSHAW: I have not, you know. No.

NICK GRIMSHAW: No? [*laughs*]

ANGELA HARTNETT: Well.

NICK GRIMSHAW: Don't know about minced meat, full stop.

ANGELA HARTNETT: Yeah, I mean, it may be in the restaurant that they're dicing the meat rather than using mince, but otherwise I think they're using a whisk. So when you brown off your meat, you've got your sofrito, all your vegetables and you're cooking it, they do start to form lumps as it's cooking.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I then add all my water or my stock or whatever I'm covering it with, and then I let it cook. And as it's cooking, I take a whisk, and I just bash it into the sauce.

NICK GRIMSHAW: Ooh, yeah.

ANGELA HARTNETT: And the whisk, by doing that, you're basically breaking up the meat as it cooks, and that's the way to do it.

NICK GRIMSHAW: Why does it want to attach to other bits of meat?

ANGELA HARTNETT: I think as it's just cooking and you're stirring, you know-

NICK GRIMSHAW: Oh yeah, it's all mushing.

ANGELA HARTNETT: It's all, it's all, yeah, exactly.

NICK GRIMSHAW: Yeah, so whisk it, love that. Stab it with a whisk. There you go, Sinéad.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: If you ever wanna get in touch with us at Dish, you can email us, dish@waitrose.co.uk is the way to do it. Okay, let's get in our guest, Mr. Gregory Porter.

[theme music]

NICK GRIMSHAW: It's time to welcome our guest, Ange, to the show. A man who knows his music notes, and his tasting notes. A round of applause please, for the Grammy Award winning, Mr. Gregory Porter!

[applause]

NICK GRIMSHAW: Yes. Hello.

GREGORY PORTER: Hello.

ANGELA HARTNETT: Hello.

GREGORY PORTER: Hello, hello.

NICK GRIMSHAW: Welcome, welcome. How are you?

GREGORY PORTER: Wow. I'm very good. I feel right at home.

NICK GRIMSHAW: You do?

ANGELA HARTNETT: Oh, fantastic!

[crew laughs]

GREGORY PORTER: Yeah.

NICK GRIMSHAW: Oh, love. Well, welcome you're- you- hope you feel like you're at home, apart from, you know, everyone watching you.

[laughter]

NICK GRIMSHAW: Was this a surprise? Cause I heard when you came in you were like, 'Oh?'

GREGORY PORTER: Right, right, no, I didn't know there was a bit of an audience, but that's nice, you know?

NICK GRIMSHAW: Yeah!

GREGORY PORTER: No, this is amazing. I know, I love doing cooking shows, and tasting shows, and this kind of thing. Talking about food and, and music. But you're the host, so...

ANGELA HARTNETT: Yeah.

[laughter]

GREGORY PORTER: Don't, don't, don't let me take over!

NICK GRIMSHAW: I heard you fell out of a tree?

GREGORY PORTER: I was thirty feet in the air. I'm on a tour hundreds of days a year. So when I get home, I'd have to do a bunch of different stuff, so I'm cutting my trees.

NICK GRIMSHAW: Oh, okay.

GREGORY PORTER: About a tonne, 2,000-pound branch, and it comes down and it catches the platform that I'm on.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Ooh, Jesus.

GREGORY PORTER: A six-foot platform. But I tore my, my knee up.

ANGELA HARTNETT: And what are they saying? Just rest it up and take it easy?

GREGORY PORTER: Yeah, just, yeah.

ANGELA HARTNETT: Maybe not go on a world tour?

[laughter]

GREGORY PORTER: Just time. And, and consequently, I have to ride in limousines.

ANGELA HARTNETT: How nice.

GREGORY PORTER: I need stretch, I need stretched limousines.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Stretch limo for the leg.

GREGORY PORTER: Yeah. Is there a stretch limousine Uber?

ANGELA HARTNETT: Yeah, that's what you need. Is, is it true that you can have up to like fifty, sixty people at your hosting parties for Christmas and stuff?

GREGORY PORTER: Yeah, yeah.

ANGELA HARTNETT: That's an insane amount of people.

GREGORY PORTER: Yeah, well, that's a low number.

ANGELA HARTNETT: Yeah-

GREGORY PORTER: For Christmas.

ANGELA HARTNETT: -that's a low number?

GREGORY PORTER: For Christmas, yeah.

NICK GRIMSHAW: Low?

ANGELA HARTNETT: How many do you normally have then?

GREGORY PORTER: Christmas, it starts off with thirty.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: But generally a hundred people come.

ANGELA HARTNETT: [*gasps*]

NICK GRIMSHAW: That is insane, Gregory.

ANGELA HARTNETT: That's crazy.

[*laughter*]

ANGELA HARTNETT: That's craziness, that's crazy.

NICK GRIMSHAW: A hundred, and you'll, and you'll make dinner for a hundred people?

GREGORY PORTER: Yeah. Accidentally, it was over a hundred people, thirty-five kids.

ANGELA HARTNETT: That's nuts.

GREGORY PORTER: Insanity. My- I have this thing in me that my mother had, this desire to make sure everybody is satiated and comfortable and feeling good.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: And feeling welcome. It was a lot of work, I was exhausted at the end of the day, but it's a good exhaustion.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, yeah, yeah.

GREGORY PORTER: It's a good exhaustion.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I always think the house feels different when something like that's happened, like the next day.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: Yeah.

NICK GRIMSHAW: You can sort of feel like the aftermath and the energy, can't you, in the air?

ANGELA HARTNETT: Yeah, yeah, yeah.

GREGORY PORTER: Oh-

NICK GRIMSHAW: It just feels like a nicer house-

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: -I think, when you've had people 'round.

ANGELA HARTNETT: Feels lifted.

GREGORY PORTER: Well let me tell you what I do, this is right or wrong.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: [*laughs*]

GREGORY PORTER: Please God, I hope I'm not judged. I don't clean up all the time.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Mm?

GREGORY PORTER: Right afterwards.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Okay.

GREGORY PORTER: Because the next morning, I like to walk into the dining room and see all of these cups, and all of this fun.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: I can hear the voices and the fun and the laughter.

ANGELA HARTNETT: Yeah, yeah. And then you think about what went on.

NICK GRIMSHAW: Yeah.

GREGORY PORTER: Yeah.

ANGELA HARTNETT: And sometimes you walk around going, ‘Oh dear God.’

[*laughter*]

GREGORY PORTER: No, I'm not-

ANGELA HARTNETT: Really?

GREGORY PORTER: I'm not saying I'm leaving a bunch of fat and sauces and-

ANGELA HARTNETT: Yeah, yeah, yeah, of course, yeah.

NICK GRIMSHAW: Yeah, yeah, yeah, just the, yeah, yeah, yeah.

GREGORY PORTER: -and underwear and cocaine.

[*laughter*]

NICK GRIMSHAW: Just a couple of glasses.

GREGORY PORTER: It's just glasses, a little champagne, you know.

[*laughter*]

ANGELA HARTNETT: Just glasses, salt and pepper.

NICK GRIMSHAW: It's just some glasses.

ANGELA HARTNETT: Maybe a little bit of bread.

GREGORY PORTER: [*laughs*]

NICK GRIMSHAW: Salt.

[*laughter*]

ANGELA HARTNETT: Yeah, I love that. So what are you saying about me, Gregory, is that what you think happens at my house?

[*laughter*]

NICK GRIMSHAW: He's heard. He's heard.

GREGORY PORTER: Nick was like, mmm... well.

NICK GRIMSHAW: Well... Angela!

GREGORY PORTER: You haven't been to *my* parties, player.

[*laughter*]

NICK GRIMSHAW: We need an invite, Ange.

ANGELA HARTNETT: Yeah.

[*chopping sounds*]

NICK GRIMSHAW: Ange is gonna go and prepare our dinner. So we always like to hear from our guests their food likes and dislikes. You've not given too much away here with your likes. We heard fresh seafood, salads, spinach. You love Lebanese. Is there any in particular that you love? I always love, like, an aubergine.

GREGORY PORTER: Yeah.

NICK GRIMSHAW: Grilled.

GREGORY PORTER: Yes, yes.

NICK GRIMSHAW: Sweet, like baked. Mm.

GREGORY PORTER: Mmm, yeah, with some fantastic spices on top.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: It's just magical.

NICK GRIMSHAW: We also have here on your likes that you enjoy a medium rare steak.

GREGORY PORTER: Yeah.

NICK GRIMSHAW: Yep, we're gonna do steak today.

GREGORY PORTER: Okay.

NICK GRIMSHAW: Any preference on cut? Is there a favourite choice?

GREGORY PORTER: Ribeye, I like.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: A porterhouse is all right with me.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: There's different cuts here in the UK.

NICK GRIMSHAW: Okay.

GREGORY PORTER: And internationally there is a difference in the cut of meat as well.

NICK GRIMSHAW: Mm.

GREGORY PORTER: And it's just a different thing. You know, Americans are, are quite used to a marbled, fatty thing, you know?

NICK GRIMSHAW: Yes, yeah.

GREGORY PORTER: Not as, not as fatty as the Japanese thing, you know?

NICK GRIMSHAW: Yeah, I always feel like an American steak looks like a cartoon drawing of a steak.

GREGORY PORTER: [*laughing*] Right.

NICK GRIMSHAW: Like, it's like, Tom and, a steak in like Tom and Jerry. It's like, whoa.

GREGORY PORTER: [*laughing*] Right.

NICK GRIMSHAW: We have your dislikes, Gregory. Oily fish.

GREGORY PORTER: Well, I say that, but you know, salmon, quite frankly, is an oily fish. I love salmon, it's my first choice. But I defer back to my wife, she has this dish called Fish Under the Fur. It has a Russian name, but that's essentially what it translates to.

NICK GRIMSHAW: Uh-huh.

GREGORY PORTER: So it's like a layer of potatoes, a layer of herring, and on top-

NICK GRIMSHAW: Ooh, yum.

GREGORY PORTER: -shredded cooked beets.

NICK GRIMSHAW: Okay.

GREGORY PORTER: And there's some spices, other things in there, but it looks amazing.

NICK GRIMSHAW: Mmm.

GREGORY PORTER: But you dive into it and there's, ugh-mm, and then that oil from the fish hits you, it's like, mmm.

NICK GRIMSHAW: Ugh. We had written down here, 'Radish eggs.'

ANGELA HARTNETT: Explain.

GREGORY PORTER: No.

[laughter]

NICK GRIMSHAW: The hell are they?

GREGORY PORTER: They... [laughs]

NICK GRIMSHAW: A radish egg?

GREGORY PORTER: That's a mistake.

ANGELA HARTNETT: It's a new one.

GREGORY PORTER: It's a, it was, I was speaking, freely, and I said, 'Raw or raw-ish eggs.'

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Ah, right, okay, yeah.

GREGORY PORTER: So it's raw-ish eggs.

ANGELA HARTNETT: Yeah, rad-ish, yeah.

NICK GRIMSHAW: Raw-

GREGORY PORTER: Now, now, I don't mind the raw yellow yolk.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: That's quite nice as a dipping thing, but when the white part is clear?

ANGELA HARTNETT: Yeah, no.

NICK GRIMSHAW: No.

GREGORY PORTER: That, that, that can vex me.

ANGELA & NICK: Yeah.

GREGORY PORTER: Yeah, that's-

NICK GRIMSHAW: That can really shut me off from eggs.

GREGORY PORTER: Yeah [*laughs*]

NICK GRIMSHAW: For a decade.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like [*makes retching sound*] no way.

GREGORY PORTER: [*laughs*]

ANGELA HARTNETT: I like that expression though-

NICK GRIMSHAW: You don't wanna overthink eggs.

ANGELA HARTNETT: -that, that vex me. I'm gonna use that more.

GREGORY PORTER: Yeah [*laughs*]

ANGELA HARTNETT: 'I'm afraid this vexes me.'

NICK GRIMSHAW: Yeah.

GREGORY PORTER: [*laughs*]

ANGELA HARTNETT: Take that back.

NICK GRIMSHAW: You take that egg away.

ANGELA HARTNETT: I like that, yeah.

NICK GRIMSHAW: Yeah. We know you love hosting and, and, going to great restaurants, but we heard that you would be up for opening a small restaurant, if, you know, the opportunity arose.

GREGORY PORTER: Yeah, I would. I used to do catering, and they were always generally weddings or dinner parties or something like that. In a

wedding, everybody comes in at the same time and they want to eat at the same time.

GREGORY PORTER: And they all want to sit and look at each other and eat at the same time, so there's a ton of pressure to get all that food ready, warm and tasty [*clicks fingers*] bam, at the same time. And this is, sounds crazy, but I would limit the number, it was always like a thirty people or forty people wedding, because it was just me and sometimes me and one other person.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: Somehow I handled that amount of plates. But, you know, I wanted a, a restaurant with eight tables.

NICK GRIMSHAW: Uh-huh.

GREGORY PORTER: And I always felt like, man, surely I can handle that? At, at the same time, I also want a jazz club with eight tables.

NICK GRIMSHAW: Oh yeah.

GREGORY PORTER: So maybe I'm just thinking of my afterlife.

NICK GRIMSHAW: Right, yeah, yeah, yeah. And do you think you'd do it? Do you think you'd ever do a, you know, jazz sabbatical, and do a restaurant?

GREGORY PORTER: Wow, that's an interesting way to call the end of your career.

[*laughter*]

GREGORY PORTER: 'I'm on a jazz sabbatical.'

[*laughter*]

GREGORY PORTER: 'Nobody wants to hear me anymore, so I, I'm on a jazz sabbatical.' Ooh, that looks delicious.

NICK GRIMSHAW: If you were to do the Gregory Porter restaurant, what do you think would be the essential thing that you'd have to have on the menu?

GREGORY PORTER: Well, we gotta have a steak, yeah.

NICK GRIMSHAW: Gotta have a steak.

GREGORY PORTER: You gotta have a steak. I feel like I'm, my mother's dishes are coming to my mind at the moment.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: Got to have a gumbo.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: I tend to fall in love with these restaurants that have just a few things on the menu.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: And those few things, they do it really beautifully.

NICK GRIMSHAW: Mm.

GREGORY PORTER: So I had a really nice dining experience last night, a place called Clarke's? The restaurant.

NICK GRIMSHAW: Okay, yeah, yeah, yeah.

GREGORY PORTER: The, the company was nice as well. Am I name dropping? I don't know, but...

NICK GRIMSHAW: Come on.

GREGORY PORTER: I was with Jools Holland, and we, we were just talking about music and food, it was nice.

NICK GRIMSHAW: Oh, that's a dream night.

GREGORY PORTER: Yeah.

NICK GRIMSHAW: Nice food with Jools Holland.

GREGORY PORTER: Yeah, yeah.

NICK GRIMSHAW: Love that guy.

[cutlery sounds]

NICK GRIMSHAW: Ooh yeah, this looks good. Smells good, Ange.

GREGORY PORTER: Wow.

NICK GRIMSHAW: Have some salad and some chips-

GREGORY PORTER: Now I'm looking at your plate and I can see...

NICK GRIMSHAW: Uh-huh?

GREGORY PORTER: You got that top part of the ribeye that's the most ch-

NICK GRIMSHAW: This bit?

ANGELA HARTNETT: I'm gonna bring you some, Gregory.

GREGORY PORTER: -the most choice, the most- the one, the-

NICK GRIMSHAW: This one?

GREGORY PORTER: -the furthest to the centre, that, that, that, that part right there.

NICK GRIMSHAW: This one, do you want it?

GREGORY PORTER: No, no, no. You dig in.

[crew laugh]

GREGORY PORTER: But that's, that's, that's why I rock with the ribeye.

NICK GRIMSHAW: Ooh, what, this bit-

GREGORY PORTER: That piece right there.

NICK GRIMSHAW: Oh re- have this bit. Come on!

GREGORY PORTER: No man, no, no, I want you to enjoy it!

NICK GRIMSHAW: No, I want you to have it.

GREGORY PORTER: I'ma take a piece, I'ma take a piece!

[laughter]

GREGORY PORTER: Don't you worry.

NICK GRIMSHAW: Let's share it!

GREGORY PORTER: Yeah.

NICK GRIMSHAW: Here we go!

GREGORY PORTER: There you go, put a piece of that on my plate.

NICK GRIMSHAW: Yeah, there we go, come on.

[crew laugh]

NICK GRIMSHAW: There we go, you have, in fact, you have this big bit.

GREGORY PORTER: Look at that, look at that.

NICK GRIMSHAW: There you go. Get that on there.

GREGORY PORTER: Oo-wee!

NICK GRIMSHAW: There we go, there we go.

GREGORY PORTER: You, you see how I spotted it from six feet away?

NICK GRIMSHAW: Yeah, you spied that.

[laughter]

GREGORY PORTER: I was like, like a wild animal.

NICK GRIMSHAW: You were like, ‘That bit.’ [*laughs*]

GREGORY PORTER: I know what I see. I know what you got on your plate.

NICK GRIMSHAW: ‘That bit please. I want that bit.’ Right, do you want some salad? What have we got here, Ange?

ANGELA HARTNETT: So we got some salad, we got french fries, chips, béarnaise sauce. We've got a red wine sauce and on, on it I put a little Café de Paris butter.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: So a little spicy butter on there.

GREGORY PORTER: I know, I, whether you're religious or not, and I don't do this every time, but I just felt like saying like the, like the prayer that my mother taught us when I was a little boy. ‘God is good, God is great, let us thank us for this food. Amen.’ Boom.

ANGELA & NICK: Amen!

[*laughter*]

ANGELA HARTNETT: We're good Catholics.

GREGORY PORTER: [*laughs*]

NICK GRIMSHAW: Amen. Amen.

ANGELA HARTNETT: Amen. Bon appétit.

NICK GRIMSHAW: Oh, okay. Cheers. Thank you, Ange.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: This smells fantastic.

GREGORY PORTER: Mmm. Ooh, this sauce.

NICK GRIMSHAW: So what is the sauce, Ange?

ANGELA HARTNETT: So we've got three different sauces for you, Gregory. We've got Café de Paris butter, so it's basically a spiced butter, which we've mixed with tarragon, parsley, Dijon mustard, cayenne pepper, curry powder, anchovies, garlic, shallots, all mixed together, it's lovely. We roll that and then freeze it. So you can have that in your freezer ready to go?

GREGORY PORTER: Mmm.

ANGELA HARTNETT: Then a béarnaise sauce, which is your classic that you get, have with steak a lot.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Which is basically a buttered sauce, a hot buttered sauce, and again, finished with some tarragon and shallot. And then finally this Beaujolais sauce, which is base of a red wine jus, so again we've put a little bit of shallot through it, and some red wine. So three sauces for you, with your steak.

NICK GRIMSHAW: Three sauces and two chips.

ANGELA HARTNETT: I know.

GREGORY PORTER: And bitter greens.

ANGELA HARTNETT: And your bitter greens.

GREGORY PORTER: [*singing*] 'Ohh the bitter greens in which you feed me.'

[*laughter*]

GREGORY PORTER: What, what am I eating?

ANGELA HARTNETT: So you've got endive there, you've got a little Castelfranco, you've got Castelrosso, all the bitter Italian leaves.

GREGORY PORTER: All the bitter-

ANGELA HARTNETT: Radicchio, tardivo. Just in season still, now, with a little mustard dressing.

GREGORY PORTER: It, it, it's floral, so beautiful, it's, it is like the petals of a, of peonies.

ANGELA HARTNETT: Perfect. Lovely. Yes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh yeah, lovely. Yeah.

NICK GRIMSHAW: Oh yeah, they are. Tell me about the ribeye steak. Is this the preferred cut for this meal? If you were making this, if you were listening?

ANGELA HARTNETT: Well I, like Gregory, prefer ribeye, because it has more fat through it. I like it with the bone in where you get a double chop.

NICK GRIMSHAW: Oh yes.

ANGELA HARTNETT: And also it's great to go on a barbecue. It can really do well on a barbecue, I mean, we're obviously in a kitchen here, but it is a great cut and you can take your time cooking it. These steaks are about 250 grams, a little bit of oil, foaming butter, and we finish lightly in the oven.

NICK GRIMSHAW: So we filmed it. We filmed Ange making this meal, so if you wanna watch it, you can see it on the YouTube channel, you can see it on socials as well. And if you want the recipe or any of the ingredients, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), all the ingredients and how to do it on there.

ANGELA HARTNETT: Are there.

NICK GRIMSHAW: The wine we are having is the Cabernario No. 8. [*in sultry voice*] No. 8...

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: [*in sultry voice*] No. 8...

GREGORY PORTER: We're gonna give you a chance to say that over again so it's smooth.

[laughter]

NICK GRIMSHAW: [*in sultry voice*] The wine we're having is the Cabernario-

GREGORY PORTER: Oh!

NICK GRIMSHAW: [*in sultry voice*] -No. 8.

ANGELA HARTNETT: Ooh.

GREGORY PORTER: Delicious!

ANGELA HARTNETT: Delicious.

NICK GRIMSHAW: Yeah! That's right.

[laughter]

ANGELA HARTNETT: You'll be invited back.

NICK GRIMSHAW: So apparently this is a classic, 'From one of Chile's best vineyards, with blackberry and blackcurrant flavours and soft, smoky tannins.'

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hmm.

GREGORY PORTER: Wow.

NICK GRIMSHAW: Dee-licious.

[*drink pouring sounds*]

NICK GRIMSHAW: So, Gregory, you've enjoyed cooking since you were young? Like very young, like age six, we heard you were cooking?

GREGORY PORTER: Yeah. I was, my mother's little kitchen helper.

NICK GRIMSHAW: Aw.

GREGORY PORTER: So I, I enjoyed...

NICK GRIMSHAW: And what would she have you doing?

GREGORY PORTER: We were cutting vegetables, french fries, we, we'd make like this. I did everything that my sister did. She started cooking at nine, so I started cooking at six. And my mother, I think... and she loved us, I know she did. But we were cooking, I remember being able to see the flame. Like eye level.

[laughter]

NICK GRIMSHAW: Eye level.

GREGORY PORTER: And I used to stand in a chair and cook, and make eggs. I, I wouldn't dare let my, my kids near a flame now.

NICK GRIMSHAW: Yeah, do that now, yeah. Do you remember the first thing you used to cook when you were little?

ANGELA HARTNETT: I always used to help my mum. So, my mum was the same as you, there was no fear, you just were at the table, you always prodded beans and peas and all that stuff.

NICK GRIMSHAW: Yeah.

GREGORY PORTER: Mm.

ANGELA HARTNETT: We definitely chopped stuff, without doubt. We were allowed hot stuff.

NICK GRIMSHAW: Did your mum have a chip pan? Cause I always remember-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -being like, it was like, felt high risk.

ANGELA HARTNETT: Yeah. That always, 'cause that was always-

NICK GRIMSHAW: Mum would be like, 'Watch the chip pan!'

ANGELA HARTNETT: -that was always at the back of the stove.

NICK GRIMSHAW: Yeah, she was like, ‘Watch the chip pan!’

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I was always really worried about-

ANGELA HARTNETT: Everyone’s just worried about that thing.

NICK GRIMSHAW: Yeah.

GREGORY PORTER: [*laughs*]

ANGELA HARTNETT: That thing, yeah, that’s what they want.

NICK GRIMSHAW: Chip pan fires and quicksand.

ANGELA HARTNETT: Yeah.

[*laughter*]

GREGORY PORTER: Wasn’t quicksand a thing?

NICK GRIMSHAW: Quicksand got so much press!

GREGORY PORTER: Dogs with rabies.

NICK GRIMSHAW: Dogs with rabies.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: And quicksand.

[*laughter*]

GREGORY PORTER: I was so sure-

NICK GRIMSHAW: You’re like-

GREGORY PORTER: -a dog with rabies, foaming mouth dog, was gonna chase me into a pile of quicksand.

NICK GRIMSHAW: And then, done.

[laughter]

NICK GRIMSHAW: And then there'd be a chip pan fire there.

GREGORY PORTER: He'd be biting my face as I sunk down.

NICK GRIMSHAW: Yeah, AHH!!

GREGORY PORTER: AHH!!

NICK GRIMSHAW: AHH! AHH! AH... AH.

[laughter]

[salt grinder sounds]

NICK GRIMSHAW: Hey, we need to talk about the fact that you're going on tour.

GREGORY PORTER: Yeah.

NICK GRIMSHAW: The tour will begin on the 22nd of April in Brighton, and then you're off to Birmingham, Leeds, Manchester, Glasgow, Newcastle, Bournemouth, Cardiff, four nights at the Royal Albert Hall-

GREGORY PORTER: Yeah.

NICK GRIMSHAW: -in London.

ANGELA HARTNETT: That'll be amazing.

NICK GRIMSHAW: That is really special.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: Yeah. When I came the first time, I remember, maybe we drove past the Royal Albert Hall, and you know, they were telling me about it and I was like, 'Man, I will never play there.' I was like, 'Who does that?' They were like, 'Oh, Eric Clapton does,' I said, 'Yeah, see, you gotta be somebody like Eric Clapton to play there.' But they were like, 'But Eric, Eric does like four nights.'

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

GREGORY PORTER: You know, you know. I was like, yeah, I've never, never, never. And here we are, you know? I think we did four nights last year as well. And I've been there quite, you know, quite a few times now. But the thing is, is, on this journey, on this music journey, the, the dreams and the, the goals they kind of just keep moving.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: Because really the dream was just to have one little sold out show. We did that and then, so, okay, now I have to adjust my dreams.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

GREGORY PORTER: It's just a beautiful journey that we've been on... So, let's, steak and wine.

[laughter]

GREGORY PORTER: No, but I'm looking, really looking forward to-

NICK GRIMSHAW: Yeah.

GREGORY PORTER: -to really jumping around the country, because we get, I get so much out of really, you-

ANGELA HARTNETT: The audience, yeah.

GREGORY PORTER: -have a diverse food culture as well.

NICK GRIMSHAW: Yeah. And does life change for you drastically when you do go on tour? Do you have to do anything differently? Do you have to, I don't know, not speak before the show?

GREGORY PORTER: No, I don't do any of that.

NICK GRIMSHAW: No.

GREGORY PORTER: I eat all the cheese and drink all the, whatever...

[laughter]

GREGORY PORTER: You know?

NICK GRIMSHAW: I always think it's when a good singer doesn't change, I'm like, oh, you are actually a good singer. You know when you see Adele like having a fag before she goes on?

[laughter]

NICK GRIMSHAW: 'I've got this babe,' like, you know what I mean.

[laughter]

ANGELA HARTNETT: I know what I'm doing.

NICK GRIMSHAW: You don't, if you're good, you don't need to do that. You don't need to do that, yeah.

ANGELA HARTNETT: She's got it.

GREGORY PORTER: Yeah, yeah, they say, 'Oh, never, never cheese.' You know, it's a different sound if I have a little cheese when I go out on stage.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mmm.

GREGORY PORTER: It's a cheesy sound, it's like a-

[laughter]

GREGORY PORTER: It's kind of a warm, thick, cheesy, you know...

NICK GRIMSHAW: People like, 'Mmm, he's had a, he's had a cheese triangle.'

[laughter]

NICK GRIMSHAW: 'He's had Dairylea before tonight. I can sense it.' And then when you're here, do you get time off, do you get to go to like the countryside, have you been an experienced, you know, English country life?

ANGELA HARTNETT: Mm.

GREGORY PORTER: I have done that. I have done that.

ANGELA HARTNETT: Does your family come over? Do they come?

GREGORY PORTER: Sometimes. Many times they, they've travelled, but the, the manor houses that now have turned into like hotels sometimes.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: I quite like doing that. You know, it's kind of posh, but I kind of like it.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: Because we don't have anything like that. Sometimes when I'm in different places, I'll stay in places like that and then drive thirty minutes and then to, you know, to do the show. There is that countryside, and then there's the wild, wilder countryside, which I really adore. You've got, there's some really, some beautiful topography in here in the UK.

NICK GRIMSHAW: And do you like to, when you're traveling around, make the most of the city, like find, I don't know, a gallery or find a restaurant?

ANGELA HARTNETT: Yeah, do something?

NICK GRIMSHAW: Yeah, do something?

GREGORY PORTER: Well, the first times I was coming, in my mind it's like, I'm only gonna be here once.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: So I was doing everything.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: I mean, up to showtime.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: You know, six o'clock, it was a seven o'clock show, okay, I'll leave the museum at six.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Yeah [*laughs*].

GREGORY PORTER: You know, it was, it was, I was trying to get as much as I could, of taking a bunch of pictures, I brought three cameras and was just ridiculous, you know, it's like really, like I would never come again.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Right.

GREGORY PORTER: So I, I, I do, I do get a chance to...

NICK GRIMSHAW: That's good, that's good to do. And um we heard you like Skegness?

GREGORY PORTER: [*laughs*] Yeah, this- the Jools Holland comes back. I was on tour with Jools Holland. And his tour was going through a lot of, you know, fun towns.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: I don't know what, like holiday towns.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Seaside towns.

GREGORY PORTER: Seaside towns. And it was, they're amazing. And they're purpose built, they're like meant for family fun.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: And I like that. I come into things and there's always a, a predetermined thought and idea of what something is.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: But I come into it with my own fresh eyes and I'm just like, no, this is cool!

[laughter]

GREGORY PORTER: Right outside my window is a ferris wheel.

ANGELA HARTNETT: Yeah, yeah, yeah.

GREGORY PORTER: And a clown that serves ice cream.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: I, that's fun to me.

[laughter]

GREGORY PORTER: That's not a problem.

NICK GRIMSHAW: You're like, I like this!

ANGELA HARTNETT: I like that. I'm down with that.

GREGORY PORTER: So whatever it is in this society, high or low, I, I thought it was beautiful.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: It is a place, purpose built for family fun.

ANGELA HARTNETT: Aw, that's a nice way, yeah...

NICK GRIMSHAW: They need to get that on the sign.

ANGELA HARTNETT: Yeah.

[laughter]

ANGELA HARTNETT: Skegness-

ANGELA & NICK: 'Welcome to Skegness.'

ANGELA HARTNETT: Yeah, that that will help them, yeah.

NICK GRIMSHAW: 'A place for family fun.'

[dinner table sounds]

NICK GRIMSHAW: I wanted to ask you as well, 'cause you must get asked about this all the time, like we introduced you as Grammy Award winner.

GREGORY PORTER: Mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What happens? Does life drastically change? I mean, probably not day to day, but do the stakes rise when you become Grammy Award winner, Gregory Porter.

ANGELA HARTNETT: Expectations, isn't it?

NICK GRIMSHAW: Yeah.

GREGORY PORTER: Well, let me just tell you this, it is quite funny, my hometown, Bakersfield. It's a nice place, but it's, like I told you, it was a farming place, agriculture.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: It's kind of a little small-town vibe there.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: So just a few days before the Grammy's is when I hurt my leg, cutting trees and, and nothing so glamorous about it. Somehow, I was able to still, with a stiff leg slide on my tuxedo, and go to the Grammy's. And so the juxtaposition between me being up in a tree, inhaling the dust of this wood that I'm cutting, nearly dying.

ANGELA HARTNETT: Oh gosh.

GREGORY PORTER: Coming down off the, you know, this, this construction site that I, I'm working in, and being on the Grammy floor, within arm's reach is Beyoncé, Billie Eilish, Benjamin Boone, is it?

NICK GRIMSHAW: Benson Boone.

GREGORY PORTER: [*singing*] 'Dun dun dun dun, that I've got, oh.'

[*laughter*]

GREGORY PORTER: He was awesome, flipping off the piano.

[*laughter*]

GREGORY PORTER: Kendrick Lamar, all of them were, were reachable. We were at tables like this. And I was like, wow. This is what a Grammy does. It puts you in the presence of, of people who are, who have been elevated, and in many ways, in our entertainment obsessed world, made to be superhuman.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: And here we are. We just normal people. I think I passed a plate of cheese, 'cause they, you know, once you sit at the, at the real good table-

[laughter]

GREGORY PORTER: -they give you a little fruit and cheese.

[laughter]

GREGORY PORTER: A little wine at the table. So I passed a plate of cheese to Kendrick Lamar like, 'Yo, player, you want some of this cheese?'

[laughter]

GREGORY PORTER: So it was amazing. It was amazing.

ANGELA HARTNETT: [laughing] Yeah.

GREGORY PORTER: But, um really what it does, to me, every time that I go to the Grammy's I meet my idols. And they are just so human.

ANGELA HARTNETT: Mm.

GREGORY PORTER: You know, some of them compliment some of my- it was like, 'Oh, I know you man, yeah!'

NICK GRIMSHAW: Wow.

GREGORY PORTER: And that's just like... Okay. Y'all regular, just like me.

ANGELA HARTNETT: Yeah, yeah.

GREGORY PORTER: If I was just, you know, up in a tree about to fall down, we are really all just the same.

NICK GRIMSHAW: Maybe Beyoncé was doing the same before she arrived?

GREGORY PORTER: [laughing] Right.

ANGELA HARTNETT: Passing the cheese-

NICK GRIMSHAW: Trim- trimming the conifer.

ANGELA HARTNETT: -trimming a hedge.

[laughter]

NICK GRIMSHAW: Cleaning a gutter.

GREGORY PORTER: [laughs]

NICK GRIMSHAW: You never know.

[cutlery sounds]

NICK GRIMSHAW: Okay, let's do our fast food quiz. Gregory Porter, we would like to know your favourite way to eat eggs?

GREGORY PORTER: Quick.

[laughter]

GREGORY PORTER: You can, you can make eggs in about twenty-three seconds.

NICK GRIMSHAW: Mm. Are we frying them, scramble, what we doing?

GREGORY PORTER: Yeah, just olive oil or butter. Just crack it in there and just and I want it on top of some toast.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: Now there are people who, who like to crack it and sit that thing in the egg and let it sit for, you know, seven minutes. Cut that foolishness out.

[laughter]

GREGORY PORTER: It takes twenty-three seconds. Why you got to-

NICK GRIMSHAW: Just cook it.

GREGORY PORTER: Just cook it.

NICK GRIMSHAW: Quick.

GREGORY PORTER: I do like a french omelette, when it's just like scrambled up so fantastically, and folded-

NICK GRIMSHAW: Ooh, yeah.

GREGORY PORTER: -and light and fluffy. And then they sprinkle a little...you knows.

ANGELA HARTNETT: Herbs on top.

GREGORY PORTER: -Yeah, on top. That's killer.

ANGELA HARTNETT: That's good. What about your favourite sandwich filling?

GREGORY PORTER: Turkey. I like to make a pesto aioli. I love onions...

ANGELA HARTNETT: Oh.

GREGORY PORTER: Like a white cheddar and a whole bunch of like fresh, really crisp lettuce, you know?

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: You know, so, yeah.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: I want that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you have a favourite form of potato? Personal question.

[laughter]

GREGORY PORTER: Yeah. Garlic, mashed potato.

NICK GRIMSHAW: Oh yeah!

ANGELA HARTNETT: Garlic mashed potato?

GREGORY PORTER: Mm.

ANGELA HARTNETT: Oh, interesting.

GREGORY PORTER: Yeah.

ANGELA HARTNETT: What's your favourite pasta dish?

GREGORY PORTER: Again, we have to go back to that lovely basil. I do like a, a pesto pasta.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

GREGORY PORTER: Is a pleasing to me.

NICK GRIMSHAW: Favourite herb, Gregory?

GREGORY PORTER: You know, I do a rosemary and butter basting on many of the things that I do. The rosemary plant is just right outside the kitchen window.

ANGELA HARTNETT: Mm

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: And you just drench it over something. Let the, the rosemary just hang out, in that butter, with that dish, and then it just really transforms and elevates-

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: -and, you know, people come over, maybe who don't do that, it's like, 'What the hell did you do for this piece of chicken?'

[laughter]

GREGORY PORTER: And it's like, so simple.

ANGELA HARTNETT: It's so good, rosemary.

GREGORY PORTER: But it super elevates, you know?

NICK GRIMSHAW: For sure.

GREGORY PORTER: It's like washing the chicken in a perfume.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: Cause that's what it is.

ANGELA HARTNETT: Yeah, it works with it, yeah.

GREGORY PORTER: It's perfume.

NICK GRIMSHAW: It's perfume.

ANGELA HARTNETT: Yeah. We like that.

GREGORY PORTER: Rosemary butter perfume.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Mmm.

[crew laugh]

GREGORY PORTER: It's a good idea, right?

NICK GRIMSHAW: 'What are you wearing?' 'Just butter.'

ANGELA HARTNETT: ‘Just butter and rosemary.’

NICK GRIMSHAW: ‘Rosemary butter.’

ANGELA HARTNETT: What's your favourite Sunday roast? You've got your a hundred people over, what are you doing?

GREGORY PORTER: I do a, a beef rib roast, is quite nice, yeah.

NICK GRIMSHAW: Finally, Gregory, what is your favourite dish from your childhood?

GREGORY PORTER: Gumbo.

NICK GRIMSHAW: Gumbo.

GREGORY PORTER: Gumbo. It was a high dish in my family.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: You got the most choice and select things out of the gumbo once you were a little bit older and had some maturity. So, the kids never got the shrimp, or the crab. You know, sometimes they would even give you a little of the juice and then slice a couple of hot dogs in there-

[laughter]

ANGELA & NICK: Yeah Yeah, yeah, yeah.

GREGORY PORTER: Cause you know... 'cause they knew you really love hot dogs, and you don't know nothing about crab.

ANGELA & NICK: Yeah Yeah, yeah, yeah.

GREGORY PORTER: You don't know nothing about shrimp.

ANGELA & NICK: Yeah, yeah, yeah.

GREGORY PORTER: But it's a dish that was so important in my family. It was like when grandma was coming over, we making gumbo. It was just so

magical and beautiful, this, just the way it was seasoned and the importance that it had.

ANGELA HARTNETT: Mm.

GREGORY PORTER: And I was so glad when I got to a certain age where I could have crab, because the older people, they'd sit and they'd really pick on the crab, get all the crab meat out, and it was a thing, you know?

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: I was like, I wanna do that too when I get older. And consequently, on my cooking show, the PorterHouse, it was one of the dishes that I made.

ANGELA HARTNETT: But have you changed your grandmother's recipe or your mother's recipe? Have you adapted it?

GREGORY PORTER: Yeah, yeah. There's probably a bit more shrimp and a bit more crab, you know.

[laughter]

NICK GRIMSHAW: Less hot dog.

GREGORY PORTER: You know, they were, they were thrifty women.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: But my grandmother had fourteen children.

ANGELA HARTNETT: Oh, wow.

GREGORY PORTER: And my mother had eight children.

ANGELA HARTNETT: Right, so yeah.

GREGORY PORTER: And so there wasn't a lot of crab, wasn't a lot of crab to go around-

ANGELA HARTNETT: Crab to go 'round.

GREGORY PORTER: -you know what I mean?

[laughter]

[drink pouring sounds]

NICK GRIMSHAW: Hey, we've got to talk about The Masked Singer as well, because people have seen you on the telly recently.

GREGORY PORTER: Oh, that was a lot of fun.

NICK GRIMSHAW: As the dressed crab.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: On The Masked Singer. How was that experience and, and how did it get pitched to you? Because I had it pitched to me a few years ago, and it's insane [laughs].

ANGELA HARTNETT: [laughs].

NICK GRIMSHAW: The pitch is crazy.

GREGORY PORTER: Mm-hm.

NICK GRIMSHAW: Yeah, what was it that made you be like, yes, I will be a crab?

GREGORY PORTER: Well, this is the interesting thing, 'cause my manager filters things in an interesting way.

[laughter]

GREGORY PORTER: 'Ah, it's just a few days.'

ANGELA HARTNETT: Yeah.

GREGORY PORTER: You know, 'It'll be nothing,' you know, 'You just go and you sing whatever you want.'

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: None of that was true!

[laughter]

GREGORY PORTER: It was like months and months of worry, and you know, you know, you pick a song like, 'No. No, no, no.' 'We've done that before.' 'No, we don't like that.' 'We don't know that.'

[laughter]

GREGORY PORTER: 'It wasn't a hit here, I'm sorry. America, but it wasn't a hit here.' So we really had to really work to find songs that, quite frankly, weren't gonna be terribly difficult to even memorise. Because it's a live performance, you don't, there's no teleprompter. There is no, you have to internalise this music.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: And the music is cut up. Like you may know a song, you know, [singing] 'I believe the children are our future, teach them well and let them lead the way.' But there's a TV edit.

ANGELA HARTNETT: Yeah.

[laughter]

NICK GRIMSHAW: It's like, 'We're losing children.'

[laughter]

GREGORY PORTER: Right. So the next lyric is, the next lyric is, [singing] 'Show them all the beauty they possess inside,' they may cut that part off.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah, yeah.

GREGORY PORTER: You may have to go, [*singing*] ‘We are the children.’

[*laughter*]

ANGELA & NICK: Yeah, yeah, yeah, yeah.

GREGORY PORTER: [*singing*] ‘We are the world.’ I was like, huh?

NICK GRIMSHAW: Huh?

ANGELA HARTNETT: [*laughs*]

GREGORY PORTER: So that, that was really messing my brain up.

NICK GRIMSHAW: Uh-huh.

GREGORY PORTER: And that crab head that I was wearing was, you know, it was about fifty pounds.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: It must have been so hot.

GREGORY PORTER: It's super hot. I nearly fainted the very first rehearsal. And then they realised, oh, we need to drill some more air holes.

NICK GRIMSHAW: Yeah, you do. Please.

GREGORY PORTER: So we sorted that out. But you know, it was so much fun. It was madness and craziness. And when I showed my kids, they were like, ‘Oh my God, that's you Daddy!’ And I say, ‘Yeah, that's me.’

[*laughter*]

ANGELA HARTNETT: And they, you really don't talk to anyone backstage, do you? They keep you so hidden.

GREGORY PORTER: You don't talk to anyone.

ANGELA HARTNETT: So no one can ever know.

GREGORY PORTER: You're sequestered. You know, if I'm honest, it, it was a bit isolating.

ANGELA HARTNETT: Yeah, I bet.

GREGORY PORTER: You talk to like one assistant who's giving you things, but I've not met any of the contestants.

NICK GRIMSHAW: Oh yeah.

GREGORY PORTER: I know their names now, but I have not met any of them, 'cause you don't talk to anybody. Even when you're unmasked on the finals, they tuck you away and put you in a car.

NICK GRIMSHAW: Yeah, bye. Bye.

GREGORY PORTER: You gone. And even as you're leaving, you're still leaving with a mask-

NICK GRIMSHAW: No.

ANGELA HARTNETT: No way.

GREGORY PORTER: -with a hoodie.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: That's amazing.

GREGORY PORTER: Yeah. All the way to your hotel.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Wow.

GREGORY PORTER: And then they take you in the back way of the hotel.

NICK GRIMSHAW: Oh, wow, they take it serious.

ANGELA HARTNETT: Really, yeah.

GREGORY PORTER: It is super serious, super-

NICK GRIMSHAW: Very serious.

GREGORY PORTER: -super top secret.

[*theme music*]

NICK GRIMSHAW: Gregory, we come to the end of the show question.

GREGORY PORTER: End of show?!

NICK GRIMSHAW: End of the show!

GREGORY PORTER: I'm still eating! Leave me alone.

ANGELA HARTNETT: You can carry on eating-

[*laughter*]

NICK GRIMSHAW: 'Hi Gregory, thank you for coming on. As a former American Football player...'.
.

GREGORY PORTER: Mm-hmm.

NICK GRIMSHAW: 'If you were to play the halftime show at the Super Bowl, who would you invite to perform with you?' So say you were there.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: You know, you, you got to have a guest, everyone likes to bring a guest. Who would you have at your halftime Super Bowl show?

GREGORY PORTER: Wow. Well, all of this has brought me back to these childhood memories. I think of a time when, um, Diana Ross was performing [*singing*] 'Reach out and touch somebody's hand, make this world a better place if you can.' She knows how to do those big...

NICK GRIMSHAW: She knows how to do a show, that would be fab.

GREGORY PORTER: I, I would be totally overshadowed.

NICK GRIMSHAW: Mm-hm.

GREGORY PORTER: But rightfully so.

[crew laugh]

ANGELA HARTNETT: Yeah.

GREGORY PORTER: She's a queen.

NICK GRIMSHAW: Diana Ross is a solid answer.

ANGELA HARTNETT: Yeah.

GREGORY PORTER: She's a...

NICK GRIMSHAW: Solid answer. Well, the Waitrose goodie bag is yours.

ANGELA HARTNETT: Is yours.

GREGORY PORTER: Oh! Woo!

[applause]

NICK GRIMSHAW: That's yours, that's yours, that is yours.

GREGORY PORTER: Thank you, Waitrose.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: A round of applause for our guest today, Mr. Gregory Porter!

[applause]

NICK GRIMSHAW: Thank you, Gregory.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Next week on Dish, we welcome, to our table, the one, the only, she ain't got time for a surname, JADE. What is it about a roast that, that you love so much?

JADE: I just love everything about it-

ANGELA HARTNETT: Yeah.

JADE: Honestly, it reminds me of like, you know, sittin with the family-

ANGELA HARTNETT: Yeah.

JADE: -I'm a huge lover of gravy, so I like mine like swimmin' in it.

ANGELA HARTNETT: Yeah.

JADE: Just what's not to love, do y'know what a mean.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: What's your favourite meat?

JADE: Probably lamb. Yeah.

NICK GRIMSHAW: Yes. What do we have today Ange?

ANGELA HARTNETT: Beef... no, no, lamb.

[laughter]

NICK GRIMSHAW: [*whirring sounds mocking Angela*], we got lamb, we got lamb.

ANGELA HARTNETT: If you would like to recreate any of the meals I make on Dish, you can find the ingredients and the method on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

NICK GRIMSHAW: We love hearing from you, so please come on, send us a question, I read them, Angela answers them. If you want to do it, dish@waitrose.co.uk

ANGELA HARTNETT: Dish from Waitrose is a Cold Glass Production.

VOICEOVER: Waitrose, food to feel good about.