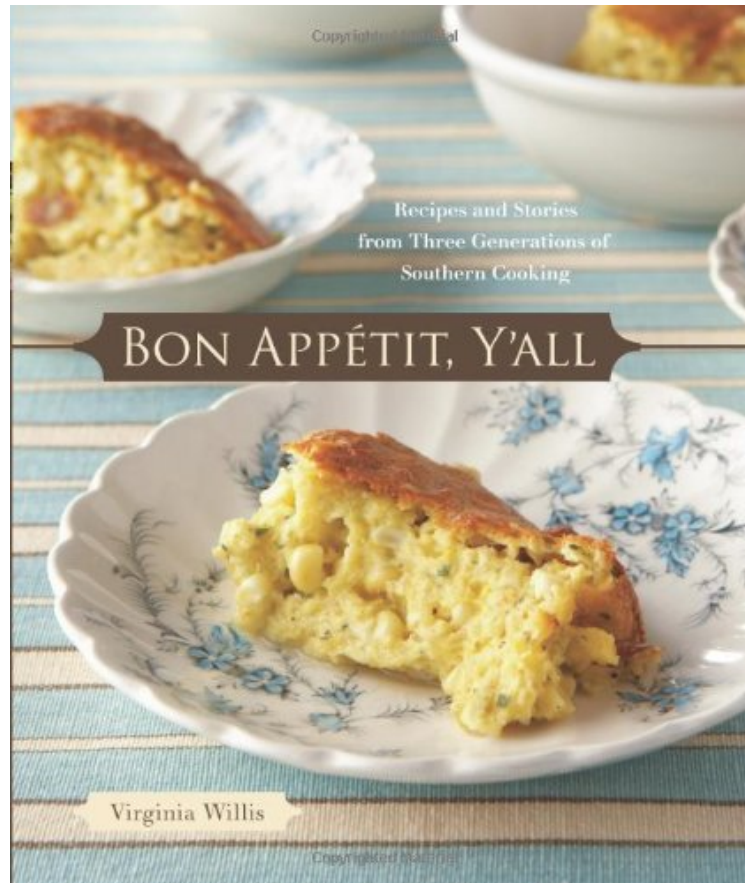


[Free] Bon Appetit, Y'all: Recipes and Stories from Three Generations of Southern Cooking

Bon Appetit, Y'all: Recipes and Stories from Three Generations of Southern Cooking

Virginia Willis

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Virginia Willis : Bon Appetit, Y'all: Recipes and Stories from Three Generations of Southern Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bon Appetit, Y'all: Recipes and Stories from Three Generations of Southern Cooking:

6 of 6 people found the following review helpful. A Beautiful Useful Book, Sure to Become a Classic By Kindle Customer Bon Appetite, Ya'll is an elegant but doable collection of recipes with stories from Virginia Willis. She is a Southern woman with classical French training. This training presents itself in her recipes: the best and most loved Southern ingredients prepared with flawless French inflection. Don't let that stop you from purchasing the book! Think "easily done in the home kitchen", relax, and give the book a try. The book consists of twelve chapters: starters and nibbles; salads and slaws; eggs and dairy; beef, pork, and lamb; gospel birds and game birds; fish and shellfish; grits, rice, pasta and potatoes; vegetables; biscuits, rolls, and breads; soups and stews; desserts; and sauces, condiments, jams, jellies, and preserves. She begins each chapter with a lively, informative discussion of the subject matter at hand. For example, in gospel birds and game birds, you'll briefly read about the classification of chickens according to their

culinary purpose as well as learn how to cut up a chicken. You won't find a photograph for each recipe, but most recipes have a stunning, full color photograph that will make you nostalgic for the Southern food of your youth (if you are Southern) and make you wish you were Southern if you aren't. There are also handy asides pertaining to each recipe. You'll find a paragraph on making your own garlic paste or chiffonading your own herbs for example. The recipes are elegant, simple, and solid. They stride a gorgeous line between eating in a Southern meat and three and eating in a French bistro. The author put her heart, heritage, and traing into this book. Want to eat something different yet comforting? Try Mama's Quail in Red Wine Sauce. Want a standout appetizer? You probably won't meet anyone who can top the Crab Dip in this book. You can satisfy the most finicky sweet tooth with a Georgia peach souffle or blackberry cobbler. I don't know exactly how she does it, but Virginia Willis can make any moderate level home cook appear to deserve a Michelin star. 9 of 9 people found the following review helpful. Good food! By rockband I saw this book on Anna and Kristina's TV show and was interested in the coca cola ribs so I checked the book out from the library and fell in love with it. I made the ribs, the roasted corn on the cob with mayonnaise and parmesan and biscuits. My home was silent as we ate. All I heard was mmmmm! mmmmm! I ordered the book and have enjoyed planning the next recipes to cook. I plan to make the angel biscuits this weekend and the mushroom tart for an upcoming party. This is a good book. If you enjoy comfort food done with a twist, you will love this book. 1 of 1 people found the following review helpful. Surprise By Caroline Summerset I think this author's grandmother knew mine. But the combination of the added French suggestions add a new kind of variety. There are very good recipes for standard entrees, desserts, and especially, appetizers. This is a great addition to the kitchen library.

Two divergent influences--Southern cooking and French cuisine--come together in *Bon Appétit, Y'all*, a modern Southern chef's passionate and utterly appealing homage to her culinary roots. Espousing a simple-is-best philosophy, classically trained French chef and daughter and granddaughter of consummate Southern cooks, Virginia Willis uses the finest ingredients, concentrates on sound French technique, and lets the food shine in a style she calls "refined Southern cuisine." More than 200 approachable and delicious recipes are arranged by chapter into starters and nibbles; salads and slaws; eggs and dairy; meat, fowl, and fish main dishes; sides; biscuits and breads; soups and stews; desserts; and sauces and preserves. Collected here are stylishly updated Southern and French classics (New Southern Chicken and Dumplings, Boeuf Bourguignonne), rib-sticking, old-timey favorites (Meme's Fried Okra, Angel Biscuits), and perfectly executed comfort food (Mama's Apple Pie, Fried Catfish Fingers with Country Rémoulade). Nearly 100 photographs bring to life both Virginia's food and the bounty of her native Georgia. You'll also find a wealth of tips and techniques from a skilled and innovative teacher, and the stories of a Southern girl steeped to her core in the food, kitchen lore, and unconditional hospitality of her culinary forebears on both sides of the Atlantic. *Bon Appétit, Y'all* is Virginia's way of saying, "Welcome to my Southern kitchen. Pull up a chair." Once you have tasted her food, you'll want to stay a good long while.

From Publishers Weekly The playful title of this Southern-French cookbook belies its studious attitude to cookery. Willis, a chef who has cooked for the White House and stars like Aretha Franklin and Jane Fonda, grew up in Georgia and Louisiana, absorbing her mother's and grandmother's repertoire of grits, casseroles and gumbos before developing her professional skills at French cooking academies. The result is a hybrid cuisine she calls refined Southern, which applies traditional French technique and lighter ingredients to produce new versions of Southern staples. Her collard greens are cooked up with smoked salt instead of hog jowl; her cornbread is dressed with panko. Sprinkled liberally throughout are the Southern ingredients that Willis was raised on: Vidalia onions, okra, Georgia pecans and peaches. Willis's approach is faithful, yet she's unafraid to reinvent culinary clichés when necessary—like making pimiento cheese from scratch. Some of her creations—like a tipsy salad, riffing on the frat boy combo of watermelon and vodka; Yukon Gold and Edamame Mash; and Coca-Cola Glazed Baby Back Ribs—elevate mundane flavors with sheer ingenuity. Magnificent color photos; detailed, helpful tips; and Willis's cheerful, trustworthy guidance make this an original and welcome newcomer to a classic cookbook library. (Feb.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Although Willis has trained in France's finest kitchens, her heart dwells nostalgically in her deep roots in America's South. Her grandmother and mother, both adventuresome cooks, were skilled at whipping up southern classic dishes as well as reproducing dishes shown each week on Julia Child's television series. Willis takes pains to treat the whole of this tradition respectfully. Thus, she presents quintessentially southern cheese straws (interestingly enough, baked by her grandfather) next to similar, yet thoroughly French, gougères. Fried chicken takes its customary top spot among the poultry recipes, but there are many less-caloric propositions for dealing with one of the South's favorite meats. Shellfish dominate seafood offerings, and both Cajun and Creole traditions appear. Southern baking wouldn't exist without biscuits, and Willis presents clear instructions for making both yeast and baking-powder versions. To crown these biscuits, Willis has recipes for both jams and jellies. --Mark Knoblauch IACP International Association of Culinary Professionals Cookbook Awards, American Category Finalist "Magnificent color photos; detailed, helpful tips; and Willis's cheerful, trustworthy guidance makes this an original and welcome newcomer to a classic cookbook library."—Publishers Weekly "Bourbon

Sweet Potatoes, Mama's Orange Glazed Cornish Game Hens, and Brown-Sugar Shortcakes are only a few of the appealing dishes to make you swoon." —Ladies' Home Journal "Cookbooks We Love" feature "Simple, great ingredients are the hallmark of this book, whose recipes display a great flair for techniques that are Southern and European. The food becomes timeless and borderless. . . . It's Southern, sure, but with a refreshing twist." —Raleigh News Observer "Gorgeously photographed and filled with warm notes about recipes learned from her mother, grandparents, and friends, it seems designed as an ideal Mother's Day gift." —Atlanta Journal-Constitution "The author of this wonderful book, Virginia Willis, has put together the food of her native Georgia and her classical French techniques to create this really pretty book. I love it. I love the photographs. I love the writing in it. It's really, really nice." —Martha Stewart "A glorious celebration of food . . . Willis serves up great stories with her tasty dishes, and explains techniques with great clarity. The photography sizzles and the colors pop in one of the nicest cookbooks I've read in a long time (and the food is delicious)." —Louisville Courier Journal "The recipes can find a home in any cook's kitchen, especially if those cooks long for the rich, historical flavors of the South." —San Francisco Chronicle "The recipes all sound delicious but what makes these recipes shine are the stories of the people and places closest to Willis' heart." —Epicurious.com "Virginia Willis is as warm and gracious a belle as you could ever hope to meet. These two qualities shine through brilliantly in her approach to food and cooking. In her writing and recipes, she reminds us again of the powerful and meaningful bond that good, honest food, carefully prepared and shared with those we love, can render. We are fortunate to be shown a place at her table." —Scott Peacock, coauthor of *The Gift of Southern Cooking* "Most Southern cookbooks, even the really good ones, usually feel and taste somewhat provincial, as though their cuisine can only exist below the Mason-Dixon line. Virginia Willis's cuisine is the opposite. Although her food is undeniably Southern, it comes across as international, universal even. Other than Patricia Wells and Marcella Hazan, I cannot think of another cook who has managed to pull this off." —Alton Brown, host of *Good Eats* "Southern hospitality with French flair: it's a winning combination. Virginia Willis bases this enticing book on her family's traditional Southern cooking, weaving in the classic French techniques she learned herself in France. Her recipes are precise and easy to follow, and her book distills the essence of her warm-hearted, welcoming style. 'Bon appétit, y'all' says it all!" —Anne Willan, author of *La Varenne Pratique* "When it comes to food, Virginia can perform miracles. She is a master of Southern cooking and she's an incredibly talented writer. This book has one sensational recipe after another, fascinating stories, and great science tips. Don't wait for the Super Bowl to make her award-winning Coca-Cola– Glazed Wings, wonderfully tender and sweet-hot. Talk about good!" —Shirley o. Corriher, author of *CookWise* "Virginia Willis is a proud daughter of the South who, by way of butter beans, okra, biscuits, and dumplings, honors her kith, her kin, her place." —John T. Edge, director, Southern Foodways Alliance