

Leite's Culinarina

Hot food, dry wit.™

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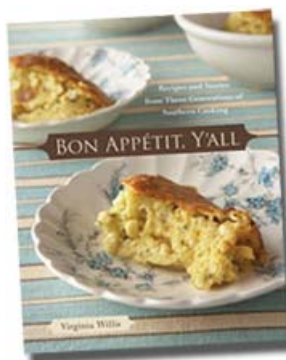

Listen: Authors' Answers Series

Recently, I had the pleasure of interviewing Virginia Willis, author of the new book **Bon Appétit, Y'All**. As the name suggests, the recipes between its covers include dishes from Willis's rich southern heritage as well as those she learned during her sojourn in France, where she studied with Anne Willan, the doyenne of French cooking, at La Varenne Cooking School.

The honey-voiced Willis talks about her inspiration for writing the book, her colorful family, including her mother and her unpredictable, always feisty grandmother Meme (pronounced



mee-mee) — both superb cooks — was well as her grandfather Dede.



During our chat, not only does she discuss some of her favorite recipes, like crispy fried asparagus, black-eyed pea salad, an updated beouf Bourignonne, and coq au vin, she also talks about her career. It's fascinating to hear how she moved from being an assistant to Natalie Dupree to working at Martha Stewart television, to becoming the executive producer of epicurious TV. She even offers advice for new writers and authors and anyone who wants to break into the food

industry. Always amiable, quick-witted, and downright warm, Willis charms with her words as well as with her food. [Listen here.](#) — **David Leite** (Sept. 30)



When I was a kid I imagined myself a member of the landed gentry. I would look out my window with great satisfaction as I watched that kind old man tending to my vast apple orchard. And every autumn in a show of respect that appropriately bordered on the

Bounty Hunter



Ellen Silverman

Bon Appétit, Y'All (Sept. 14)

[Fried Catfish Fingers](#)
with [Country Rémolade](#)
Virginia Willis

[Baker's Potatoes](#)
Virginia Willis

[Georgia Peach Soufflés](#)
Virginia Willis

River Cottage Cookbook (Sept. 9)

[Lobster Thermidor](#)
Hugh Fearnley-Whittingstall
[Ratatouille](#)
Hugh Fearnley-Whittingstall

[Floating Islands with](#)
[Black Currant Sauce](#)
Hugh Fearnley-Whittingstall

Italian Grill (Sept. 8)

[Grilled Vegetable Salad Capri-Style](#)
Mario Batali and Judith Sutton
[Spit-Roasted Duck with](#)
[Orange and Rosemary](#)
Mario Batali and Judith Sutton

[Eggplant Rollatini with](#)
[Goat Cheese and Pesto](#)
Mario Batali and Judith Sutton

Without Reservations (Sept. 7)

[Margarita Granita](#)
Joey Altman

[Curried Chicken in Radicchio Cups](#)
Joey Altman

[Caribbean Grilled Lamb Skewers](#)
with [Long Beans](#)
Joey Altman

Things Cooks Love (Aug. 31)