

WEEKLY MENU PLAN: August 25th - August 31st

CONTRIBUTING BLOG: She Eats

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PANTRY STAPLES:

DRY WHITE WINE		DRIED ONION SOUP MIX	AVOCADOS
DRY RED WINE		DRIED ITALIAN SEASONING	BELL PEPPER
WHITE VINEGAR		SMOKED PAPRIKA	ORGANIC GARLIC
RED WINE VINEGAR		SAFFRON THREADS	LARGE PORTOBELLO MUSHROOMS
DIJON MUSTARD		FRESH NUTMEG	RED BELL PEPPERS
TOMATO PASTE		CLOVES	SHALLOTS
DRIED PEPPER FLAKES		PASTURED EGGS	GREEN GARLIC
CAN OF COCONUT MILK		PARMESAN CHEESE	CARROT
CURRY POWDER		HARD TACO SHELLS (SEE IF YOU CAN FIND ORGANIC TO AVOID	CHARD
1 TACO SEASONING PACKET		GMO)	CHERRY TOMATOES
CUMIN		GOOD QUALITY EXTRA VIRGIN	ARUGULA
CAYENNE PEPPER		OLIVE OIL GOOD QUALITY BALSAMIC	FRESH (SPOT OR REGULAR) PRAWNS
CHOPPED STEWED TOMATOES	Ш	VINEGAR	FRESH MUSSELS
PINTO OR WHITE BEANS		CHOPPED CANNED CHIPOTLE PEPPERS IN ADOBO	FRESH MANILA CLAMS
ALL-PURPOSE WHITE FLOUR		PACKAGE OF BROAD EGG	ORGANIC, PASTURED CHICKEN BREASTS
FINE GROUND CORNMEAL	Ш	NOODLES	1 LB 5 OZ BONELESS PORK SHOULDER
BAKING POWDER		TO BUY:	7 OZ PIG SKIN (OPTIONAL)
BAKING SODA		FRESH ASPARAGUS	GOAT CHEESE
SUGAR		ZUCCHINI	FRESH MOZZARELLA
COARSE SEA SALT		MANGO	CIABATTA BUNS
FRESH CRACKED BLACK PEPPER		RADICCHIO	2 1/4" MEDALLIONS OF PANCETTA BIRD'S EYE (LITTLE SPICY RED ONES)
ORGANIC MILK		FRESH CORN	CHILIES
HEAVY CREAM		RED ONION	FRESH HERBS (I.E. FLAT LEAF PARSLEY, CILANTRO, THYME, TARRAGON, OREGANO,
BUTTER		SWEET OR SPANISH ONION	BASIL)
		10 LIMES	