

# Grocery List

Do not include the baking project ingredients

## Fresh Produce

Onion: 1 medium  
Garlic: 8 cloves  
Mushrooms: 8 oz  
Green onion: 1 small bunch  
Parsley: 1 small bunch  
Limes: 6  
Orange: 3 medium

## Spices/Seasonings

Salt: 5 teaspoons  
Garlic powder: 2 teaspoons  
Onion powder: 1 teaspoon  
Paprika (optional): ¼ teaspoon  
Black pepper: 2 teaspoons  
Taco seasoning: 1/3 cup - 6  
tablespoons - 40 g approx.  
Ground ginger: ½ teaspoon  
Cayenne pepper: ¼ teaspoon  
Barbecue rub: 6 tablespoons  
Sesame seeds to garnish: 1  
tablespoon approx.  
Crushed red pepper to garnish: 1  
teaspoon approx.

## Refrigerated

Milk: 4 cups  
Butter: 2 tablespoons  
Heavy cream: 2 cups  
Cream cheese (optional): ¼ cup  
Parmesan cheese: 1 cup  
Mozzarella cheese: 1½ cup

## Meat/Seafood

Boneless skinless chicken: 4 1/2 lb  
- 2 kg total  
Boneless pork butt or shoulder: 4  
lb - 1,80 kg  
Baby back ribs: 3 lb - 1,40 kg

## Others

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## Pantry

All-purpose flour: ½ cup  
Cornstarch: 1 tablespoon  
Classic breadcrumbs: ½ cup  
Panko breadcrumbs: ½ cup  
Olive oil: 10 tablespoons  
Penne pasta: 12 oz  
Barbecue sauce: 1½ cups  
Apple juice: 1 cup  
Chicken stock: 3 1/2 cup  
Soy sauce: 1/3 cup  
Rice vinegar: 1/3 cup  
Hoisin sauce: ¾ cup  
Brown sugar: 4 tablespoons  
Chinese cooking wine: 1  
tablespoon  
Dry white wine: 1/4 cup  
Liquid smoke: 1 tablespoon