

Basic Inventory for Your Pantry

To keep shopping time to a minimum, you will need to keep a well stocked pantry. In addition to these items you will keep in you and your family's favorite dishes.

	Dried Herbs and Spices	
Basil, dried	Curry powder	Rosemary, dried
Bay leaves	Ginger, ground and frozen	Sage, dried
Cayenne pepper	Marjoram, dried	Salt (Sea, ground and coarse)
Chili powder	Mustard, dried powder	Sesame seeds
Celery Salt	Nutmeg seeds and ground	Tarragon, dried
Cinnamon, ground	Oregano, dried	Thyme, dried
And sticks	Paprika, Sweet Hungarian	Turmeric
Coriander, whole	Poppy seeds	
Cumin, ground	Dried red pepper flakes	
	Peppercorns, black & white	

Others

Anchovy filets in olive oil	Gelatin; powdered and unflavored
Double Acting Baking Powder	Honey
Baking Soda	Ketchup
Bouillon cubes and powder	Mustard; Dijon, yellow, horseradish
(to use in a pinch if you have no stock)	Nuts-pecans, walnuts, almonds,
Beans, white great northern, canned black	pine and peanuts.
Brandy	Oils-Olive Oil (regular and extra
Bread Crumbs, unseasoned	virgin), vegetable, peanut, & Asian
Chicken Broth, canned	Dry Sherry
Chocolate; unsweetened, semisweet morsels	Soy Sauce
Cornmeal, yellow	Tabasco Sauce
Cocoa, unsweetened	Tomatoes-Whole Plum, tomato
Cornstarch	paste, tomato puree, sun-dried
Cream of Tartar	Vinegar-white wine, red wine, cider
Vanilla Extract	rice wine & balsamic vinegar
Flour: unbleached all-purpose, cake,	Wine-Chardonnay, Cabernet
Whole wheat	Madeira & Port
Yeast, dry active	

Basics

Butter, unsalted	Milk
Eggs, large grade A	Sugar-white granulated, and brown
Garlic-Fresh cloves, or minced in oil	Yogurt-plain non-fat
Lemons	
Margarine	
Mayonnaise	

Pasta and Grains

Thin pasta (i.e. linguine, spaghetti or angel hair)	Risotto
Small shells	Bulgar
Couscous	Lentils
Rice-white, basmati and Arborio	