

PANTRY STAPLES

checklist

COOKING + BAKING ESSENTIALS

APPLE CIDER VINEGAR
BAKING SODA
BAKING POWDER
BROWN SUGAR
BROWNIE MIXES
CAKE MIXES
CHOCOLATE CHIPS
COCOA POWDER (UNSWEETENED)
CREAM OF TARTAR
EVAPORATED MILK
FLOUR: ALL-PURPOSE + BREAD
HONEY
OATS: OLD-FASHIONED + QUICK
POWDERED SUGAR
SUGAR: GRANULATED + POWDERED
SOY SAUCE
SYRUP
SWEETENED CONDENSED MILK
VANILLA
VEGETABLE OIL
WHITE VINEGAR

DRY GOODS

APPLESAUCE
BREADCRUMBS
BREAKFAST CEREAL
COOKIES
CRACKERS, PRETZELS + CHIPS
DRIED FRUIT
GRAINS
MARSHMALLOWS
NUTS
OATS: OLD-FASHIONED ROLLED + QUICK
OATS
PANCAKE MIX
PASTA
PEANUT BUTTER
POPCORN
RICE
TORTILLAS

FRESH FOOD FOR THE FRIDGE

BUTTER
CHEESE
CREAM CHEESE
EGGS
FRUIT
GARLIC (MINCED)
GREENS
MILK
VEGGIES
YOGURT

CANNED GOODS

BROTH OR STOCK
BEANS
CANNED CHICKEN
CHILES
FRUIT
OLIVES
SALSA
SOUPS
TOMATOES: SAUCE, PASTA, CRUSHED
ROTEL
TUNA
VEGETABLES

SEASONINGS

BASIL
BROWN GRAVY MIX
CHILI POWDER
CINNAMON
CRUSHED RED PEPPER
CUMIN
GARLIC SALT
GROUND CLOVES
GROUND GINGER
ITALIAN SEASONING
OREGANO
PAPRIKA
RANCH DRESSING MIX
SALT & PEPPER
SESAME SEEDS
TACO SEASONING

CONDIMENTS

BBQ SAUCE
DRESSING
JELLY + JAM
KETCHUP
MAYONNAISE
MUSTARD
PICKLES

FREEZER

BACON
BREADS
CHICKEN
DOUGH: PIZZA, PIE OR PUFF PASTRY
FRUIT
GROUND BEEF
GROUND TURKEY
SAUSAGE
HOT DOGS
VANILLA ICE CREAM
VEGETABLES