



The Perfect Pantry

Dry Pantry

- Vegetable oil
- Walnut oil
- Sesame oil
- Champagne and rice vinegars
- Flavored balsamic vinegars
- Red and white cooking wine
- Stock (chicken & beef)
- Plain breadcrumbs & Panko
- Tomato paste
- Dijon and seeded mustard
- Barbecue sauce
- Worcestershire sauce
- Assorted pickles, pickled hot & sweet jalapenos, capers
- Chili sauce
- Prepared horseradish (not sauce)
- Raisins
- Whole garlic
- Onions
- Shallots
- Red potatoes
- Yellow potatoes
- Assorted crackers



Spices

- Parsley
- Sage
- Rosemary
- Thyme
- Paprika
- Red Pepper Flakes
- Dill
- White Pepper
- Celery Salt
- Chili Powder
- Cumin
- Cayenne
- Bayleaf
- Dry mustard
- Poppy seeds
- Cloves
- Ginger
- Nutmeg

Mimi's Optional Spice Basics

- Fleur de sel
- Szeged steak rub
- Old Bay seasoning
- Tony Chacheres Creole seasoning
- Soy Vay Veri Very Teriyaki marinade
- Chohula hot sauce
- Bon Maman jellies



Baking

- Self-rising flour
- Bread flour
- Cake flour
- Cornmeal
- Superfine sugar
- Cream of tartar
- Cornstarch
- Almond extract
- Lemon extract
- Madagascar vanilla
- Cocoa powder
- Dried coconut
- Light corn syrup
- Marshmallow crème
- Evaporated milk
- Sweetened condensed milk



Fridge

- Half-n-half
- Whole milk
- Buttermilk
- Sour cream
- Fresh sharp, smoked and mild cheddar, mozzarella and chevre cheese
- Almond milk
- Fresh fruits
- Fresh vegetables
- Fresh meats and fish
- Tofu
- Bacon
- Sausage
- Pre-prepared pie crusts
- Lemons
- Limes

Freezer

- Frozen Pie Crusts and Pastry Shells
- Frozen shrimp
- Frozen fish fillets (salmon, sole, halibut, etc.)
- Frozen meat: hamburger (80/20), chicken breasts and strips, ribeyes or filets
- Extra bacon and sausage