



Online Class 11/18/20: Holiday Sides & Desserts

Shopping List

Recipes: Charred Broccoli with Anchovies & Lemon | Savory Glazed Shallots | Roasted Carrots with Goat Cheese & Almonds | Skillet Apple & Pear Cake

✓	Type	Ingredient	Amount	Unit
	Dairy	Butter, unsalted	8 ½	Tbsp
	Dairy	Greek Yogurt, nonfat	¾	cup
	Dairy	Goat Cheese	2	oz.
	Dairy	Egg	1	large
	Dairy	Milk, 1%	1/3	cup
	Dry	Olive or Canola Oil	4	Tbsp
	Dry	Canola or Vegetable Oil	2	Tbsp
	Dry	Extra Virgin Olive Oil	¼	cup
	Dry	Anchovies, canned	3-4	each
	Dry	Chicken or Turkey Stock, homemade or unsalted	½	cup
	Dry	Sherry Vinegar or Red Wine Vinegar	3	Tbsp
	Dry	Tarragon or Apple Cider Vinegar	1	cup
	Dry	Roasted Almonds, unsalted	2	Tbsp
	Dry	Sugar	¼ + 1 + 1	cup + Tbsp + tsp
	Dry	Flour, all-purpose	½	cup
	Dry	Cornmeal	½	cup
	Dry	Baking Powder	2	tsp
	Dry	Brown Sugar, light or dark	2	Tbsp
	Produce	Broccoli	1.5	lb.
	Produce	Lemon	1-2	each
	Produce	Shallots, medium	1.5	lb.
	Produce	Thyme sprigs	8	each
	Produce	Red Fresno Chiles	2	each
	Produce	Carrots, small	2	lb.
	Produce	Garlic	3-4	cloves
	Produce	Oranges, blood or navel	4	each
	Produce	Red Onion	½	each
	Produce	Parsley, Tarragon, Chervil, Chives, fresh (any combination)	4	Tbsp
	Produce	Apple and Pear (any combination)	1	cup/piece

	Spice	Kosher Salt	1 1/3	tsp
	Spice	Black Pepper, freshly ground	1/2	tsp
	Spice	Cumin, ground	2 1/2	tsp
	Spice	Bay Leaf	1	each
	Spice	Cinnamon	1/2	tsp
	Spice	Ginger, ground	1/2	tsp
	Spice	Cloves, ground	Pinch	
	Spice	Fleur de Sel (flaky sea salt) or any coarse salt	Pinch	