

PRODUCE SECTION

- LEMON JUICE (1 TBSP NEEDED)
- 1 APPLE
- 2 STALKS OF CELERY
- 2 BUNCHES PARSLEY
- 1 HEAD OF BIBB LETTUCE
- 3 LBS SPINACH
- 1 BULB GARLIC
- 3 LBS YUKON GOLD POTATOES
- 1 BUNCH FRESH THYME
- CARROTS (ENOUGH FOR 1.5 CUPS)

DAIRY

- 1 QUART HEAVY CREAM
- UNSALTED BUTTER
- PLAIN YOGURT (GREEK OR REGULAR)
- EGGS (8 NEEDED)
- FRESHLY GRATED PARMESAN
- SHARP WHITE CHEDDAR CHEESE
- WHIPPING CREAM
- 1 QUART MILK
- 8 OZ PACKAGE CREAM CHEESE

MEAT

- 4 LB PORK ROAST (CAN SUB FOR CHICKEN BREAST AND SALMON)

CONDIMENTS AND SEASONINGS

- MAYONNAISE
- WHOLE GRAIN MUSTARD
- KOSHER SALT
- FRESHLY GROUND BLACK PEPPER
- DRY ITALIAN SEASONING
- EXTRA-VIRGIN OLIVE OIL
- DRY THYME

BAKING ITEMS

- BROWN SUGAR
- NUTMEG
- ALL-PURPOSE FLOUR
- GRANULATED SUGAR
- LIGHT BROWN PACKED SUGAR
- BAKING SODA
- BAKING POWDER
- CINNAMON
- CANOLA OIL
- PURE VANILLA EXTRACT
- POWDERED SUGAR
- 6 OZ FINE WHITE CHOCOLATE

EXTRA

- 1 BOTTLE DRY CHARDONNAY

LET'S GO SHOPPING!