

WEEKLY MENU PLAN: SEPT 13 - SEPT 19

CONTRIBUTING BLOG: URBAN COTTAGE LIFE

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PANTRY STAPLES: ALMOND MILK OR RICE MILK MEDJOOL DATES SPICES & CONDIMENTS BLACK PEPPERCORNS

ALMOND MILK OR RICE MILK		MEDJOOL DATES	BLACK PEPPERCORNS
APPLE CIDER VINEGAR		MILK CHOCOLATE CHIPS	CHILI POWDER
AVOCADO OIL		MOLASSES	CINNAMON, SAIGON OR OTHERWISE
BAKING POWDER		MUSTARD, WHOLE GRAIN	CUMIN SEED
BEER		OLIVE OIL	CUMIN, GROUND
BROTH, CHICKEN		POMEGRANATE MOLASSES	FENNEL SEED
BROTH, VEGETABLE		SEMI SWEET CHOCOLATE	GREEN CARDAMOM POD
CACAO POWDER, RAW		SESAME SEEDS	KALONJI (NIGELLA SEED)
COCOA POWDER, UNSWEETENED		SOCKEYE SALMON, CANNED	MUSTARD SEED, BLACK
COCONUT MILK		SOY SAUCE	MUSTARD SEED, YELLOW
COCONUT OIL		SUGAR, CANE	OREGANO, DRIED
FLOUR, ALL PURPOSE		SUGAR, GRANULATED	RED CHILI FLAKES
GELATIN, ENVELOPES		TOMATOES, ROMA OR SAN MARZANO, CANNED	RED CHILI POWDER, EXTRA HOT
GINGER, CRYSTALLIZED			SALT
GRAPESEED OIL (OPTIONAL)		TOMATO PASTE	SUMAC, GROUND
HONEY		VANILLA BEAN PASTE	THYME, DRIED
KETCHUP		VANILLA EXTRACT	TURMERIC, GROUND
LENTILS, BELUGA	Ш	WINE, WHITE	
LENTILS, BROWN OR GREEN			
MAPLE SYRUP			



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FRESH FOODS

APPLES, MACINTOSH AND ROYAL GALA	LEMON
AVOCADO	LIME
BABY BACK PORK RIBS	MANGO
☐ BEEF TENDERLOIN OR OTHER CUT	MINT (OPTIONAL)
☐ BEETS, RED OR GOLDEN	ONION, YELLOW COOKING AND RED
BUTTER, UNSALTED	PARSLEY, FLAT LEAF
■ BUTTERNUT SQUASH	POMEGRANATE (WHOLE OR ARILS)
CELERY	PORTOBELLO MUSHROOMS
CHICKEN BREAST	POTATO, YUKON GOLD
CHICKEN THIGHS, SKINLESS, BONE IN	POTATOES, SMALL RED
CHIVES	RADISH
☐ CILANTRO	RED CHILI PEPPERS
CORN ON THE COB	RED PEPPER
☐ EGGS	SAGE
ENGLISH CUCUMBER	SCALLION
FENNEL	SPINACH, BABY
FETA CHEESE	THYME
GARLIC	TOMATO, BEEFSTEAK
GINGER	TOMATO, PLUM OR ROMA
GREEK YOGOURT, PLAIN	WALNUTS
☐ ITALIAN SAUSAGE, HOT, MILD OR BOTH	WHIPPING CREAM
☐ KALE	