

The Defined Dish
2021 Holiday Grocery List
For 8 People

PRODUCE

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|---|---|---|
| <input type="checkbox"/> 10 Garlic Cloves (About 1 Full Head) | <input type="checkbox"/> 3 Heads Romaine Hearts or Little Gem | <input type="checkbox"/> Chives |
| <input type="checkbox"/> 2 Medium Yellow Onions | <input type="checkbox"/> 1 Head Radicchio | <input type="checkbox"/> 2 Bunches Fresh Rosemary |
| <input type="checkbox"/> 2 Large Shallots | <input type="checkbox"/> 4 Oranges | <input type="checkbox"/> 2 Bunches Fresh Thyme Leaves |
| <input type="checkbox"/> 3 lb Russet Potatoes | <input type="checkbox"/> 1 Large Lemon | |

PANTRY ITEMS

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|--|---|--|
| <input type="checkbox"/> Extra Virgin Olive Oil | <input type="checkbox"/> Arrowroot Starch/Flour | <input type="checkbox"/> Chopped Walnuts |
| <input type="checkbox"/> Coconut Oil Cooking Spray | <input type="checkbox"/> Pitted Mixed Green Olives | <input type="checkbox"/> Dried Mission Figs |
| <input type="checkbox"/> Coconut Oil | <input type="checkbox"/> Dijon Mustard | <input type="checkbox"/> 1 loaf French Baguette |
| <input type="checkbox"/> Ghee (Sub Dairy-Free or Regular Butter) | <input type="checkbox"/> Prepared Horseradish | <input type="checkbox"/> Unsalted Butter |
| <input type="checkbox"/> Distilled White Vinegar | <input type="checkbox"/> Mayonnaise | <input type="checkbox"/> Heavy Whipping Cream |
| <input type="checkbox"/> Apple Cider Vinegar | <input type="checkbox"/> 2 [7.4-oz] Cans Sweetened Condensed Coconut Milk (I used Let's Do Organic brand) | <input type="checkbox"/> 1 [7-oz] Block of Feta |
| <input type="checkbox"/> Flaky Salt (Optional, I use Maldon) | <input type="checkbox"/> Full Fat Coconut Milk | <input type="checkbox"/> Gorgonzola Cheese |
| <input type="checkbox"/> Kosher Salt | <input type="checkbox"/> Vanilla Extract | <input type="checkbox"/> Shredded Gruyere Cheese |
| <input type="checkbox"/> Freshly Cracked Pepper | <input type="checkbox"/> Honey | <input type="checkbox"/> Sour Cream |
| <input type="checkbox"/> Coarse Black Pepper | <input type="checkbox"/> Maple Syrup | <input type="checkbox"/> Tequila (I use Lalo) |
| <input type="checkbox"/> White Pepper | <input type="checkbox"/> Coconut Sugar | <input type="checkbox"/> Champagne |
| <input type="checkbox"/> Cayenne Pepper (Optional) | <input type="checkbox"/> Sugar or Monkfruit Sweetener | <input type="checkbox"/> White Wine |
| <input type="checkbox"/> Garlic Powder | <input type="checkbox"/> Cashew Butter (Sub Nut Butter of Your Choice) | |
| <input type="checkbox"/> Almond Flour | <input type="checkbox"/> Dark Chocolate Chips (I used Dairy-Free Enjoy Life Foods brand) | |

PROTEINS

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|---|--|
| <input type="checkbox"/> 1 Large Egg | <input type="checkbox"/> 4 Strips Bacon |
| <input type="checkbox"/> 1 [6-oz] Hard Sopressata or Salami | <input type="checkbox"/> 4 lb Beef Tenderloin (Ask the Butcher to Trim for You if Not Already Trimmed) |

