



The Mediterranean Summer® Pantry Shopping List

This list of ingredients consists of just about everything needed to cook in the style of all Mediterranean cuisines. They are arranged by the locations in the grocery store where you will most likely find them. Many you may already have. Aromatic fruit and vegetables, some cured meats, and certain dairy products are included.

While it's not necessary to have all of these ingredients at the same time, some offer variety. For example, having different extra virgin olive oils, dried pastas, and beans. Container sizes are not given due to how an ingredient is packaged, what is available, and what you determine is best for your use.

OILS & VINEGARS

Extra virgin olive oil (drizzling)
Extra virgin olive oil (cooking)
Sunflower seed oil
Other oil (neutral for high heat)
Other oil (nut)
Other oil

Red wine vinegar White wine vinegar Champagne vinegar Balsamic vinegar (+ condimento) Sherry vinegar Other vinegar

CONDIMENTS

Capers in sea salt Olives, green Olives, black Olives, paste Cornichons Dijon mustard Middle Eastern Tahini Worcestershire sauce Ketchup Soy sauce

BROTHS AND BASES

Broth, chicken, low sodium Broth, beef, low sodium Broth, vegetable, low sodium

TINNED SEAFOOD

Tuna in olive oil Anchovies in sea salt Other tinned fish or seafood

CANNED OR BOTTLED TOMATOES

Whole peeled plum tomatoes Concentrated tomato paste Ciliegine cherry tomatoes Passato tomato puree

GRAINS

Barley Farro Bulgur Spelt Buckwheat Polenta





RICE, PASTA, BEANS

Rice, long grain

Rice, for risotto

Rice, for paella

Beans, white

Beans, dark

Beans, other

Dried pasta (pastina for soups)

Dried pasta, short

Beans, ther

Chick peas

Lentils

Dried pasta, short Lentils
Dried pasta, long Favas

Couscous Other legume

SEASONINGS

Sea salt, fine
Sea salt, large
Dried chili, peperoncini
Dried chili, Aleppo
Sea salt, flaky
Spanish pimenton, dulce
Spanish saffron threads
Dried oregano (Mediterranean)
Dried thyme leaves
Bay leaves (laurel)
Dried chili, peperoncini
Dried chili, Aleppo
Spanish pimenton, dulce
Spanish saffron threads
Moroccan Ras al Hanout blend
Middle Eastern Baharat blend
Middle Eastern Z'atar

Bay leaves (laurel)
Herbes de Provence
Whole nutmeg

Fennel seeds
Cumin
Clove
Dried porcini mushrooms
Vinole Hatthet
Cinnamon
Clove
Vanilla beans

NUTS, SEEDS, DRIED FRUIT

Pinenuts
Almonds, whole
Almonds, sliced
Almonds, flour
Pistachios

Walnuts
Hazelnuts
Sesame seeds
Golden raisins
Dried fruit, other

FRUIT AND VEGETABLES

Yellow onions
Red onions
Red onions
Green onions
Leeks
Shallots
Garlic
Celery

Carrots
Potatoes
Flat leaf parsley
Thyme
Mint, dill
Potatoes, Yukon Gold
Citrus (lemon, lime, orange)

...taste it!



DAIRY

Milk Heavy cream Thick yogurt Unsalted butter Eggs

WINES

White, dry Red, dry Marsala Sherry Port White vermouth

BAKING

Chocolate, unsweetened Chocolate, semi sweet Chocolate, cocoa powder Flour, all purpose or Italian "00" Flour, semolina Sugar Sugar, powdered Dry yeast

COOL ADD-ONS

Basque Espellette chili powder
Basque Tolosa beans
Spanish Piquillo peppers
Spanish Ñora pepper paste
Spanish Fabes de la Granja
Spanish Marcona almonds
French Puy lentils
Italian aged balsamic vinegar
"Tradizionale"
Italian sundried tomatoes
Italian Lamon beans
Italian Umbrian lentils
Italian bottarga (cured mullet roe)

CHEESE

Parmigiano-Reggiano, 24 month Pecorino, Romano Pecorino, Fior di Sardo Manchego, 12 month

CURED MEATS

Pancetta
Spanish dry chorizo
Other cured meat, Italian guanciale
Other cured meat, Italian lardo
Rendered duck fat

BAKED ITEMS

Cookies, Savoyard Cookies, Amaretti Dried Breadcrumbs

JAMS AND JELLIES

Honey

Greek Corona beans
Greek Santorini fave
Turkish biber salçasi (red pepper paste)
Syrian Aleppo chili powder
Lebanese pomegranate molasses
Middle Eastern sumac
Middle Eastern Baharat spice blend
North African harissa
Moroccan Argan oil (for cooking)
Moroccan preserved lemons
West African Melegueta pepper
Marzipan
Gelatin sheets