

SHOPPING LIST FOR COOK-ALONG WITH CHEF RANDLE



BC Organic Tomato Braised Chicken Tinga Tacos with Pickled Red Onion and Pico de Gallo Organic Vanilla and Cinnamon Pudding

BC Chicken Thighs, boneless, skinless boneless, sand prowder boneloum bonedum boneloum bonedum bonedum boneloum bone	MEAT AND POULTRY			SEASONINGS		
FRESH PRODUCE 10-11	□8		8		•	
1 tbsp		boneless, skinless				
10-11 medium	FRESH PRODUCE					
2 medium BC White Onions 2 medium 1 tsp Cinnamon, ground 5 ml Pinch Salt and Pepper Pinch Salt and Pe		BC Field Tomatoes*,		□ 1 tbsp		
1 medium BC Red Onion 1 medium G0 ml G0 ml A cloves BC Garlic 4 cloves G Garlic 4 cloves G Garlic 4 cloves BC Garlic 4 cloves BC Garlic 4 cloves G Garlic G Garli		P.C. White Opions				
¼ cup						
EGGS AND DAIRY □ 2 cups 1% or 2% BC Milk 500 ml □¾ cup BC Whipping Cream 180 ml □ 1 tbsp Unsalted BC Butter 15 ml □¾ cup Brown Sugar 15 ml □¾ cup Brown Sugar 180 ml □¾ cup Brown Sugar 180 ml □¾ cup Brown Sugar 180 ml □¾ cup Cornstarch 60 ml □¾ cup Cornstarch 60 ml □ 2-3 tbsp Powdered Sugar 30-45 ml □ 2 tbsp Pure Vanilla (or Vanilla Extract) □ 1 Vanilla Bean, scraped 1 BAKED GOODS □ 12-18 6″ (15 cm) Flour Tortillas 12-18 CANNED GOODS □ ⅓ cup Tomato Paste 1-3 Chipotles in Adobo Sauce OILS, SAUCES, AND CONDIMENTS □ 1 cup BC Apple Cider Vinegar 250 ml EQUIPMENT LIST • 4 Dessert Dishes (or Glasses) • 4 Dinner Plates • Chef's Knives • Cooking Utensils • Cutting Boards • Eating Utensils • Grater • Measuring Cups/Spoons • Mixing Bowl, Large • Mixing Bowl, Medium • Mixing Bowl, Small • Oven Mitts • Pan, Large Heavy-Bottomed • Plastic Wrap • Pot, Small • Serving Utensils • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons	□ ¼ cup	BC Cilantro	60 ml			-
EGGS AND DAIRY □ 2 cups 1% or 2% BC Milk 500 ml □¾ cup BC Whipping Cream 180 ml □ 1 tbsp Unsalted BC Butter 15 ml BAKING PRODUCTS □ 1 tbsp Granulated Sugar 15 ml □¾ cup Brown Sugar 180 ml □¼ cup Cornstarch 60 ml □ 2-3 tbsp Powdered Sugar 30-45 ml □ 2 tbsp Pure Vanilla (or Vanilla Extract) □ 1 Vanilla Bean, scraped 1 □ Vanilla Bean, scraped 1 □ 1 Vanilla Bean Scraped 1 CANNED GOODS □ 12-18 6" (15 cm) Flour Tortillas 12-18 CANNED GOODS □ 3 cup Tomato Paste 1-3 □ 1 cup BC Apple Cider Vinegar 250 ml EQUIPMENT LIST • 4 Dessert Dishes (or Glasses) • 4 Dinner Plates • Cocking Utensils • Cutting Boards • Eating Utensils • Mixing Bowl, Large • Mixing Bowl, Medium • Mixing Bowl, Small • Oven Mitts • Pan, Large Heavy-Bottomed • Plastic Wrap • Pot, Medium • Pot, Small • Serving Utensils • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons					Cana Cugar Calatt	200 ml
□ 2 cups 1% or 2% BC Milk BC Whipping Cream 180 ml 180 ml 1 tbsp Unsalted BC Butter 15 ml	□ 6	Limes	б	□ ¾ cup	Carie Sugar Cola""	200 Mi
34 cup						
□ 1 tbsp Unsalted BC Butter 15 ml ■ Cooking Utensils ■ Cooking Utensils ■ Coutting Boards ■ Cutting Boards ■ Eating Utensils ■ Grater ■ Measuring Cups/Spoons ■ Mixing Bowl, Large ■ Mixing Bowl, Medium ■ Mixing Bowl, Small ■ Oven Mitts ■ Pan, Large Heavy-Bottomed ■ Plastic Wrap ■ Pot, Small ■ Pot, Small ■ Serving Utensils ■ Eating Utensils ■ Measuring Cups/Spoons ■ Mixing Bowl, Large ■ Mixing Bowl, Small ■ Oven Mitts ■ Pan, Large Heavy-Bottomed ■ Plastic Wrap ■ Pot, Medium ■ Pot, Small ■ Serving Utensils ■ Serving Utensils ■ Measuring Cups/Spoons ■ Mixing Bowl, Large ■ Mixing Bowl, Small ■ Oven Mitts ■ Pan, Large Heavy-Bottomed ■ Plastic Wrap ■ Pot, Small ■ Serving Utensils ■ Spatula ■ Stand Mixer (or Electric Hand Blender) ■ Whisk ■ Wooden Spoons ■ Wooden Spoons						
BAKING PRODUCTS □ 1 tbsp Granulated Sugar 15 ml □¾ cup Brown Sugar 180 ml □ 2-3 tbsp Powdered Sugar 30-45 ml □ 2 tbsp Pure Vanilla (or Vanilla Extract)						
□ 1 tbsp	'			 Cooking Utensils 		
□¾ cup Brown Sugar 180 ml □¼ cup Cornstarch 60 ml □2-3 tbsp Powdered Sugar 30-45 ml □2 tbsp Pure Vanilla (or Vanilla Extract) • Mixing Bowl, Large • Mixing Bowl, Medium • Mixing Bowl, Small • Oven Mitts □1 Vanilla Bean, scraped 1 • Oven Mitts □12-18 6" (15 cm) Flour Tortillas 12-18 • Pan, Large Heavy-Bottomed • Plastic Wrap • Pot, Medium • Pot, Small • Serving Utensils • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons						
□¼ cup Cornstarch 60 ml □2-3 tbsp Powdered Sugar 30-45 ml □2 tbsp Pure Vanilla (or Vanilla Extract) • Mixing Bowl, Large □1 Vanilla Bean, scraped 1 • Mixing Bowl, Medium • Mixing Bowl, Small • Oven Mitts • Pan, Large Heavy-Bottomed • Plastic Wrap • Pot, Medium • Pot, Small • Serving Utensils • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons				 Grater Measuring Cups/Spoons Mixing Bowl, Large Mixing Bowl, Medium Mixing Bowl, Small Oven Mitts 		
□ 2 tbsp Pure Vanilla (or Vanilla Extract) • Mixing Bowl, Medium • Mixing Bowl, Small • Oven Mitts • Pan, Large Heavy-Bottomed • Plastic Wrap • Pot, Medium • Pot, Small • Pot, Small • Pot, Small • Oven Mitts • Pan, Large Heavy-Bottomed • Plastic Wrap • Pot, Medium • Pot, Small • Serving Utensils • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons □ COOK • COOK						
 (or Vanilla Extract) □ 1 Vanilla Bean, scraped BAKED GOODS □ 12-18 6" (15 cm) Flour Tortillas □ 12-18 □ 12-18 6" (15 cm) Flour Tortillas □ 12-18 □ Pot, Medium • Pot, Small • Pot, Small • Serving Utensils • Spatula • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons 						
Oven Mitts Pan, Large Heavy-Bottomed Plastic Wrap Pot, Medium Pot, Small Serving Utensils Serving Utensils Spatula Stand Mixer (or Electric Hand Blender) Whisk OILS, SAUCES, AND CONDIMENTS □ 1 cup BC Apple Cider Vinegar OVen Mitts Pan, Large Heavy-Bottomed Plastic Wrap Pot, Medium Pot, Small Serving Utensils Spatula Stand Mixer (or Electric Hand Blender) Whisk Wooden Spoons	□ 2 tosp		30 MI			
 BAKED GOODS 12-18 6" (15 cm) Flour Tortillas 12-18 9 Pot, Medium Pot, Small Serving Utensils Spatula Stand Mixer (or Electric Hand Blender) Whisk OILS, SAUCES, AND CONDIMENTS 1 cup BC Apple Cider Vinegar 250 ml Plastic Wrap Pot, Medium Serving Utensils Spatula Stand Mixer (or Electric Hand Blender) Whisk Wooden Spoons 	□ 1	•	1			
□ 12-18 6" (15 cm) Flour Tortillas 12-18 • Pot, Medium • Pot, Small • Pot, Small • Serving Utensils • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons □ 1 cup BC Apple Cider Vinegar 250 ml	PAVED GOODS					
• Pot, Small • Serving Utensils • Serving Utensils • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons • Wooden Spoons			12-18			
□ ⅓ cup Tomato Paste 156 ml □ 1-3 Chipotles in Adobo Sauce 1-3 OILS, SAUCES, AND CONDIMENTS □ 1 cup BC Apple Cider Vinegar 250 ml • Spatula • Stand Mixer (or Electric Hand Blender) • Whisk • Wooden Spoons	- 12 10	o (15 cm) 11 cm 11 cm 12 cm	0			
 □ 1-3 Chipotles in Adobo Sauce 1-3 OILS, SAUCES, AND CONDIMENTS □ 1 cup BC Apple Cider Vinegar 250 ml Stand Mixer (or Electric Hand Blender) Whisk Wooden Spoons 			156			
• Whisk • Wooden Spoons □ 1 cup BC Apple Cider Vinegar 250 ml					er (or Flectric Hand Bl	ender)
□ 1 cup BC Apple Cider Vinegar 250 ml	• Whisk					
				• Wooden S _l	ooons	÷0:40
						COOK-
□½ cup Canola Oil 125 ml					_	PLONG.

