

Soprepared... "Summer BBQ party"

<u>Staple/ Pantry Items:</u>	<u>Produce:</u>	<u>Shelf Stable:</u>
Kosher Salt	12 cloves Garlic	White Balsamic Vinegar
Fresh Ground Black Pepper	1 bunch Parsley	Balsamic Vinegar
Hot pepper flakes	5 lemons	Grainy Mustard
Olive Oil	1 ½ pint Cherry Tomato	Capers
Cooking Spray (coconut oil)	5 oz baby Arugula	(2) 12 oz pkg GF Rotini (Barilla)
Mayonnaise	2 Onions	Creamy Caesar Dressing (Newman's Own)
Dijon Mustard		Smoked Paprika
2 Tbs + ½ cup Brown Sugar		Chipotle Chili Pepper
Cumin		Blueberry Jam or Preserves
Cinnamon		Crunchy Dill Pickles
Nutmeg		Optional - Pepperoncini
		1 cup rolled old fashioned Oats
		¾ cup GF Flour for baking
		Blueberry Beer or Soda
<u>Vino Pairing:</u>		<u>Meat/Dairy:</u>
Cava (sparkling wine)		2 lbs cooked shrimp, peeled & deveined
Aperol	<u>Frozen Section</u>	2-3 pkg pre-cooked Andouille Sausage
Rosé	Loaf GF Bread	16 oz Bacon
Albariño	GF Rolls (1 per guest)	8-10 lb flat cut brisket, untrimmed
Petit Sirah	(3) 10 oz bags frozen Peach Slices	
	(2) 10 oz bags frozen Blackberries	¾ cup Butter
	Coconut Milk Vanilla Ice Cream	Parmesan Cheese
		Full Fat Greek Yogurt (Fage)