

SHOPPING LIST FOR COOK-ALONG WITH CHEF RANDLE



BC Ancho-Lime Beef Fajitas with White Cheddar Queso Tres Leches Cake

MEAT

- 1 ½ lbs BC Flat Iron Steak 680 g
(or Top Sirloin Cap)

FRESH PRODUCE

- 3 medium BC On-the-Vine Tomatoes 3 medium
- 2 BC White Onions 2
- 3 BC Bell Peppers 3
- 2 Jalapeno Peppers 2
- 2 Serrano Peppers 2
- 6 cloves BC Garlic 6 cloves
- ¼ cup Fresh BC Cilantro 60 ml
- 3 BC Strawberries 3
- 2 Limes 2

EGGS & DAIRY

- 3 BC Eggs, large 3
- 3 ¼ cups BC Whole Milk 780 ml
- 1 cup BC Whipping Cream 240 ml
- 1 cup BC White Cheddar Cheese 240 ml
- 3 tbsp BC Butter 45 ml

BAKED GOODS

- 12 4" Corn or Flour Tortillas 12

BAKING PRODUCTS

- 1 ¼ cups All-Purpose Flour 285 ml
- ¾ cup Granulated Sugar 180 ml
- ⅓ cup Powdered Sugar 80 ml
- 1 ¼ cups Sweetened Condensed Milk 300 ml
- 6 ½ tbsp Evaporated Milk 100 ml
- ½ tsp Vanilla Extract 3 ml
- 1 tsp Baking Powder 5 ml

SAUCES & CONDIMENTS

- ⅓ cup Olive Oil 90 ml
- ¼ cup BC Canola Oil 60 ml

SEASONINGS

- 2 tbsp Ancho Chili Powder 30 ml
(or Chili Powder)
- 1 tbsp Oregano 15 ml
- 1 tbsp Paprika 15 ml
- 1 ¼ tbsp Cumin 18 ml
- 1 tbsp Cinnamon 15 ml
- 2 tsp Ground Black Pepper 10 ml
- ½ tsp Pepper 3 ml
- 1 ½ tsp Salt 8 ml
- ½ tsp Sea Salt 3 ml

EQUIPMENT LIST

- 2 Whisks
- 5 Bowls (including 1 non-reactive bowl - stainless steel, ceramic, glass, or metal cookware with enamel)
- 6 - 250 ml Wide-Mouthed Mason Jars (or 250 ml Ramekins or 8"X 8" Cake Pan)
- Baking Sheet
- Cake Tester
- Chef Knives
- Cooking Utensils
- Cutting Board
- Electric Beaters
- Heavy-Bottom Pan
- Measuring Cups/Spoons
- Rubber Spatula
- Sauce Pot
- Sauté Pan
- Sifter
- Wire Cooling Rack
- Plastic Cling Wrap
- Aluminum Foil