



SHOPPING LIST FOR COOK-ALONG WITH CHEF RANDLE



FRESH PRODUCE □ 2 BC Carrots 2 □ 2 tsp Sesame Oil 10 ml □ ½ cup BC Green Onions 120 ml □ 2 tsp Chili Sauce 10 ml □ 1 bunch BC Cilantro 1 bunch □ 2 tbsp Soy Sauce 30 ml □ 1 head BC Butter Lettuce 1 head □ 1 cup Rice Wine Vinegar 240 ml □ ½ long BC English Cucumber ½ long SEASONINGS SEASONINGS □ 2 tbsp BC Ginger 30 ml □ ¼ cup White Miso Paste 60 ml □ 2 tbsp BC Garlic 30 ml □ 1 tbsp Kosher Salt 15 ml □ 2 handfuls BC Mint Leaves 2 handfuls □ Dash Salt and pepper Dash
□ 5 BC Radishes 5 SEASONINGS □ 2 tbsp BC Ginger 30 ml □ ¼ cup White Miso Paste 60 ml □ 2 tbsp BC Garlic 30 ml □ 1 tbsp Kosher Salt 15 ml □ 2 handfuls BC Mint Leaves 2 handfuls □ Dash Salt and pepper Dash
□ 1 cup BC Blueberries 240 ml
□ 2 ½ Limes 2 ½ BEVERAGES □ 2 Cans of Ginger Ale 2 EGGS & DAIRY □ 2 Cans of Carbonated Water 2
□ 2 BC Eggs 2 □ 1 cup BC Greek Yogurt 240 ml □ 8 oz BC Cream Cheese 225 g □ 4 tbsp BC Heavy Cream (36% Milk Fat) □ 2 BC Eggs 2 □ 4 clar of Carbonated Water 2 ■ 4 Clear Drinking Glasses ■ 4 Dessert Plates ■ 4 Dessert Plates
FROZEN GOODS □ 14 oz Package Puff Pastry 397 g • Baking Tray • Chef Knives
 □ 2 cups □ BC Frozen Blueberries □ 12 ■ Cooking Utensils ■ Cutting Board
 Electric Beaters or Stand Mixer Measuring Cups/Spoons
□ 1 ½ cup Granulated Sugar 240 ml □ ¼ cup Coarse Sugar (optional) 60 ml □ ¼ cup Powdered Sugar 60 ml □ 2 tsp Brown Sugar 10 ml □ ¼ cup Flour 60 ml □ ¼ cup Corn Starch 60 ml □ 2 tsp Vanilla 10 ml □ 2 tsp Lemon Juice 30 ml • Large Pot • Large Bowl • Lettuce Spinner • Parchment Paper • Pastry Brush • Plastic Wrap • Rolling Pin • Serving Utensils • Small Pot
NUTS & SEEDS □ ¾ cup Ground Almonds 160 ml • Whisks • Wooden Spoons