

Grocery Shopping and/or Pantry Check Off List

for

Ginger Lemon Girl's

"Simply" Delicious and Frugal Gluten-Free Thanksgiving Dinner

Meats:

Turkey (as large or small as your family will eat)

Roasting Bags

Dairy/Cold Case:

½ gallon skim milk –or- alternative nut or soy milk

Whipped cream (optional: to serve with pies and cranberry cobbler)

1 lb. butter (4 sticks, will not use all)

6 eggs

Produce:

2 bags whole cranberries (or one bag if you are only making 1 of the cranberry recipes)

Canned or fresh sweet potatoes, enough to make 2 cups mashed

1 large 5 lb. bag of apples (I like gala)

2 lbs. pecans (chopped or fresh, you can chop!)

2 oranges

Celery

Onions

Potatoes (enough to make your favorite mashed potatoes)

Dry Goods/Pantry Items:

2 bags (about 2 lbs.) rice flour (can be found in Asian aisle)

1 box tapioca flour

1 box cornstarch

1 container xanthan gum

1 (2 lb.) bag of sugar

Small bag of brown sugar

Salt/Pepper

Butter flavored shortening (for pie crust)

Olive oil

Small bottle of vinegar (for pie crust)

MSG-FREE/ Gluten-free chicken bouillon

Ground cinnamon

Ground ginger

Ground nutmeg

Ground cloves

Ground cardamom (optional for Sweet Potato casserole)

1 (15 oz. can) pure pumpkin (NOT pie filling)

1 (12 oz. can) evaporated milk

Vanilla flavoring

Small package slivered pecans (you only need ¼ cup for green beans)

1 can **crushed** pineapple

2 (12-14 oz.) cans whole green beans

1 (12 or 14 oz.) can sweet white corn

1 jar pearl onions

4 (12 oz.) cans GF chicken broth/stock

Loaf of GF sandwich bread (if you aren't making one!)