



MEAT & SEAFOOD

- ☐ Chicken Wings - 3 pounds
- ☐ Ground Chuck Beef - 1 pound

PRODUCE

- ☐ Bananas - 7 count
- ☐ Broccoli florets - 6 cups
- ☐ Chopped parsley - 1 tsp
- ☐ Corn on the cob - 4 ears
- ☐ Garlic - 2 cloves
- ☐ Onion - 1.25 cups
- ☐ Red onion - 0.33 cups
- ☐ Russet Potatoes - 2 pounds
- ☐ Shredded coleslaw mix - 4 cups
- ☐ Shredded red cabbage - 1 cups
- ☐ White Onions - 0.5 cups

DAIRY & EGGS

- ☐ Cheese - 4 slices
- ☐ Cool Whip - 16 oz container
- ☐ Eggs - 4 each
- ☐ Grated Cheese - 14 ounces
- ☐ Heavy Whipping Cream - 1 cups
- ☐ Milk - 4 cups
- ☐ Unsalted Butter - 5.5 tbsp

PANTRY

- ☐ All-Purpose Flour - 3 tbsp
- ☐ Apple cider vinegar - 3.5 tbsp
- ☐ Baked Beans - 2 cans
- ☐ BBQ Sauce - 1 cup
- ☐ Brown Sugar - 5 tbsp
- ☐ Dried cranberries - 0.25 cups
- ☐ Elbow or Shells Pasta - 8 ounces
- ☐ Jell-O Cook and Serve Vanilla pudding - 5 oz
- ☐ Ketchup - 0.5 cup
- ☐ Mayonnaise - 1.5 cups

BAKERY

- ☐ Brioche Buns - 4 count

SPICES & SEASONINGS

- ☐ Cayenne Pepper - 0.25 tsp
- ☐ Chili Powder - 1 tbsp
- ☐ Dried Minced Onions - 2 tsp
- ☐ Garlic Powder - 1 tsp
- ☐ Liquid Smoke - 3 tsp
- ☐ Onion Powder - 1 tsp
- ☐ Paprika - 1 tsp
- ☐ Pepper - 3.5 tsp
- ☐ Smoked Paprika - 2 tsp
- ☐ Worcestershire Sauce - 1 tsp

- ☐ Olive Oil - 1 count
- ☐ Pickle Relish - 0.25 cups
- ☐ Salt - 3.75 tsp
- ☐ Soy Sauce - 2 tbsp
- ☐ Sugar or sweetener - 4 tbsp
- ☐ Sunflower seed kernels - 0.25 cups
- ☐ Yellow Mustard - 1 tablespoon
- ☐ Nilla Wafers - 11 oz