



Summer Entertaining SHOPPING LIST

MENU 40 - 24TH DECEMBER 2018

WATERMELON COOLER | ULTIMATE CHIPS & DIP | ROSEMARY LAMB & CHICKEN | PLUM BAKEWELL CAKE

FRESH PRODUCE

- Fresh mint leaves (2 handfuls / 12g)
- Fresh rosemary (4 stalks)
- Chives (small handful) *optional*
- Mediterranean rocket or baby spinach (120g / 4.2oz)
- Watermelon (approximately 1kg / 2lb 3oz)
- Strawberries (8)
- Lemons (1-2)
- Avocados (3)
- Tomato (1)
- Red capsicums (2)
- Broccolini (250g / 8.8oz)
- Carrots (2) *optional*
- Orange kumara (1kg / 2lb 3oz)
- Red onion (1 large)
- Garlic (6 cloves)

MEAT / FISH

- Chicken nibbles¹ (1kg / 2lb 3oz)
- Lean lamb leg steaks² (800g / 1lb 12oz)
- Salami^{GF} (150g / 5.3oz) *optional*
- Frozen, cooked shrimps³ (150g / 5.3oz)

CHILLED / FROZEN

- Sour cream (120g / 4.2oz)
- Cream cheese (130g / 4.6oz)
- Colby or tasty cheddar cheese (75g / 2.6oz)
- Parmesan cheese (30g / 1.1oz)

- Haloumi (400g / 14oz)
- Gourmet cheese, i.e. havarti, cumin gouda or port salut *optional*
- Semi-dried or sundried tomatoes (200g / 7oz)
- Cream or ice cream (for cake)
- Frozen, shelled edamame beans (75g / 2.6oz)

GENERAL GROCERY

- Flour tortillas^{GF} (8 / 300g / 10.6oz)
- Ground almonds (150g / 5.3oz)
- Sliced almonds (40g / 1.4oz)
- Pumpkin seeds^{GF} (1 Tbsp)
- Sesame seeds^{GF} (1 1/2 tsp)
- Tinned Black Doris plums⁴ (1 can / 850g / 1lb 14oz)
- Lemonade (500ml / 17 fl.oz)
- Soda water (500ml / 17 fl.oz)
- White rum (250ml / 8.5 fl.oz) *optional*
- Small-medium wooden skewers (20)

PANTRY STAPLES

- * Eggs (2)
- * Butter (150g / 5.3oz)
- * Olive oil (180ml / 6.1 fl.oz)
- * Red wine vinegar (125ml / 4.2 fl.oz)
- * Wholegrain mustard (2 Tbsp)
- * Honey (3 Tbsp)
- * Plum jam (3 Tbsp)
- * Vanilla essence (1 tsp)
- * Caster sugar (160g / 5.6oz)
- * Plain flour^{GF} (150g / 5.3oz)
- * Cornflour^{GF} (2 tsp)
- * Icing sugar (for dusting cake)
- * Baking powder^{GF} (1 1/2 tsp)
- * Dried oregano (2 1/2 tsp)
- * Dried dill (1 tsp)
- * Salt and pepper

NOTES

¹ Chicken tenderloins can be used instead.

² Beef rump steak is a good alternative.

³ Shrimps can be replaced with bacon.

³ You can use fresh or frozen berries instead.

^{GF} **Gluten-free swaps:** Ensure salami is gluten-free. Replace tortillas with gluten-free tortillas. Check pumpkin and sesame seed packets to make sure they aren't at risk of containing gluten. Use gluten-free plain flour, cornflour and baking powder.