Many recipes can be prepared using the following list of Oils, Liquids, and Dry Spices; the recipes we are preparing will include items from this list. 3 – Chef Brandon

List of Oils List of Dry Spices

Olive Oil Salt

Sesame Oil Black Pepper Light Mayonnaise (Safflower is preferred) Curry Powder

List of Liquids Chili Powder
Onion Powder/Granulated/Minced

Coconut Milk or Almond Milk

Lemon Juice

Garlic Powder/Granulated/Minced

Ground Cinnamon

Lime Juice Ground Flax Seed

Vegetable broth Lower Sodium

Chicken Broth Lower Sodium

Ginger /ground/fresh grated

Crushed Red Pepper

Tomato Sauce Sesame Seeds

Red Wine Vinegar

Water

Balsamic Vinegar

Honey

Paprika

Dry Thyme

Dry Oregano

Dry Ginger

Peanut Butter (or Alternative)

Dijon Mustard

Soy Sauce (Tamari Soy Sauce preferred)

Dry Gniger

Dry Parsley

Dry Rosemary

Dry Basil

Rice Wine Vinegar Ground Cumin
Coconut Aminos Stevia

Capers Oat Flour or Almond Flour
Tajin – Chili Lime Seasoning