Amy Fothergill's Gluten-Free Pantry

## USE THIS FORM AS A GUIDE TO STOCKING YOUR OWN PANTRY OR AS A SHOPPING LIST.

Note: Gluten can be hidden in many places like canned beans, spices, broth, and bulk items. Read the labels and check with the manufacturers.

## **CANNED GOODS**

#### **HERBS/SPICES**

Diced tomatoes Whole peeled tomatoes Tomato paste Beans (canned or dry): Black, Kidney, Cannellini , Garbanzo, and Pinto Kalamata olives Capers

## **GRAINS/LEGUMES\***

Quinoa, Millet, Polenta Buckwheat, Amaranth Gluten-free quick cooking and rolled oats Lentils, Split peas

### **GLUTEN-FREE PASTA/RICE**

Pasta: Corn, Brown rice, and Quinoa 100% Buckwheat pasta Rice: Arborio (for risotto), Brown, White, Jasmine and Basmati

# NUTS & SEEDS (ASSUMING NO ALLERGIES)

Peanuts, Walnuts, Almonds Pecans, Pine nuts Pumpkin, Sesame, Sunflower, Flax, Chia Flakey sea or kosher salt Peppercorns, Ground pepper Garlic powder or granules Oregano, Rosemary, Thyme Salt-free seasoning Paprika, Ground mustard Chili powder, Cumin, Coriander Turmeric, Saffron, Bay leaves Cinnamon, Nutmeg Curry powder (check for gluten-free)

## FRIDGE

Carrots, Celery Lemon, Lime Parmesan cheese Large eggs Ketchup Gluten-free low-sodium soy sauce Yellow mustard, Dijon mustard Pure maple syrup Fruit preserves

## FROZEN

Peas, Corn Chopped spinach (look for spinach in a bag which is easier to portion) Berries or fruit

## **BAKING\***

Gluten-free flours and starches Gluten-free baking powder Gluten-free vanilla Baking soda Xanthan or guar gum (store both in the fridge to maintain freshness) Non-hydrogenated vegetable shortening Organic white and brown sugar Honey, Agave nectar

### **OTHER PANTRY\***

Onions, Garlic Potatoes, Sweet potatoes Oils: Olive; Canola, Safflower, or Sunflower Broths: Chicken, Beef, and Vegetable Vinegars: Balsamic, White, Red wine, and Rice Wine (malt vinegar is *not* gluten-free) Gluten-free breadcrumbs

Gluten-free cereals like corn flakes and/or brown rice crisp cereal

Alternative milks (for dairy-free): Almond, Coconut, Soy, or Rice

\*See Amy's book, *The Warm Kitchen*, for more information about these items.