

Basic Pantry

Allspice, ground and whole berries

Aniseed

Basil

Bay leaves

Caraway seeds

Cardamom

Celery seeds

Chili powder

Cinnamon, ground and sticks

Cloves, ground and whole

Cumin, seeds and ground

Curry powder

Dill

Fennel seeds

Ginger, ground and crystallized

Juniper berries

Mace

Marjoram

Mint

Mustard seeds

Nutmeg, ground and whole

Oregano

Paprika, sweet and hot

Pepper: cayenne, dried red flakes, and hot red pepper sauce

Peppercorns: dried black and white, and green packed in water

Pickling spices

Poppy seeds

Rosemary

Saffron threads

Sage

Salt; table and coarse or kosher

Savory

Sesame seeds

Tarragon

Thyme

Turmeric

Baking powder, double acting

Baking soda

Beans, canned: red kidney, Great Northern or navy, lima, lentils, split peas, black, black-eyed peas, pinto

Bouillon cubes and powder: beef, chicken, vegetable (use in a pinch when no broth or stock is available)

Breadcrumbs, unseasoned
Broths: chicken and beef
Capers: nonpareil and regular
Chocolate: unsweetened squares, semisweet morsels, semisweet squares
Clam juice
Cocoa, unsweetened
Coconut, shredded
Coffee, beans and instant espresso
Cornstarch
Cream of tartar
Dried fruits raisins, currants, apricots
Extracts: vanilla, almond, lemon, orange, hazelnut
Flour: unbleached all-purpose, cake, whole-wheat, cornmeal- white and yellow. If you want to do a variety of baking, add rye flour, bran, cracked wheat, wheat germ, semolina, oat bran.
Gelatin, powdered and unflavored
Honey: strained clover for cooking, unstrained for spreading and eating
Horseradish
Ketchup liqueur: Cognac or brandy, Grand Marnier, port
Milk: sweetened condensed and evaporated
Mustards: Dijon, whole-grain, dried (we prefer Coleman's)
nuts: almonds-whole and sliced; hazelnuts; peanuts; pecans; pine nuts (pignoli); pistachios; walnuts
Oils: olive oil-regular and extra virgin; vegetable; safflower or peanut; Asian sesame
Olives; green martini, pitted black, imported black
Pasta, dried: spaghetti, angel hair, linguine, fettuccine, tagliatelli, macaroni, penne, rigatoni
Peanut butter
Pickles: sweet gherkins, cornichons
Preserves: fruit jams, red currant jelly for sauces and glazing
Rice: long-grain converted, wild, basmati, Arborio
Soy sauce
Sugars: granulated, superfine, confectioners', brown-light and dark
Syrups: corn-light and dark; maple; molasses
Tabasco sauce
Tea, an assortment
Teriyaki sauce
Tomatoes: whole plum, tomato paste, tomato puree
Vinegars: white wine, red wine, cider, white all-purpose, rice wine, balsamic
Wines: dry sherry, Madeira, Marsala, dry Burgundy, dry Chardonnay
Worcestershire sauce
Yeast, dry active
Anchovies, flat fillets
Artichoke hearts

Bamboo shoots
Biscuits and crackers, an assortment
Chestnuts in glass jars
Chili oil
Chile peppers, dried whole
Chopped clams or whole baby clams, canned
Escargots, canned
Espresso coffee, beans
Hearts of palm
Hoisin sauce
Liqueurs: kirsch, peach schnapps, Cointreau, amaretto, crème de menthe
Mushrooms, dried: shiitake, porcini, morsels
Mustards: herb and honey
Oils: walnut and hazelnut
Olives: nicoise, green picholine, Calamata
Oyster sauce
Pesto in jars
Sun-dried tomatoes packed in oil
Sweet sauces: an assortment of fudge and berry sauces
Tuna vanilla beans
Vinegars: sherry, herb and fruit vinegars, aged balsamico
Water chestnuts

Basic refrigerated goods

Butter, unsalted
Cheeses: cream, 1 large chunk Parmesan
Creams: whipping cream, half-and-half, sour cream, crème fraiche
Eggs, large
Mayonnaise
Milk: regular, skim
Yeast, compressed cake (optional)