

Weeknight Barbecue GROCERY LIST



THIS WEEK'S RECIPES:

Maple Buttermilk Grilled Chicken
Sweet-and-Sour Shrimp
and Pineapple With Coconut Rice
Pork and Chorizo Burgers
Spicy Ginger and Green Onion
Noodle Salad With Grilled Chicken
Spicy Garlic Cumin Flank Steak

YOU'LL ALSO NEED:

Butter
Olive Oil
Vegetable oil
Lemon juice
Salt
Pepper

- 2 green onions
 - 4 cloves garlic
 - 4 thick (½-inch/1 cm) slices pineapple
 - 3 shallots
 - 3 tbsp grated fresh ginger
 - 1 small Spanish onion
 - 1 sweet red pepper
 - ½ onion
 - ¼ cup chopped fresh parsley
 - 1 sweet red pepper
 - 1 large carrot
 - Half cucumber
 - 2 tbsp minced fresh ginger
 - 10 cloves garlic
 - 6 green onions

 - 4 whole wheat buns

 - ½ cup grated manchego cheese
 - 2 cups buttermilk

 - 1 lb jumbo shrimp, (21 to 25 per lb)
 - 20 small bone-in skin-on chicken pieces, (about 5-¾ lb/2.5 kg)
 - 2 boneless skinless chicken breast, (about 450 g total)
 - 12 oz lean ground pork
 - 4 oz fresh chorizo sausages
 - 450 g beef marinating flank steak
- 1 cup jasmine rice
 - 225 g dried rice vermicelli
 - 2 tbsp lime juice
 - 2 tbsp fish sauce
 - 1 tbsp granulated sugar
 - 2 tsp packed brown sugar
 - ¼ cup maple syrup
 - 1 cup coconut milk
 - ¼ cup light mayonnaise
 - 4 tsp sodium-reduced soy sauce
 - 2 tsp liquid honey
 - ½ tsp Asian chili sauce, (such as sriracha)
 - ¼ tsp crushed hot pepper flakes
 - ½ tsp paprika
 - ¼ tsp cinnamon
 - 2 tsp ground cumin
 - 1 tsp chipotle chili powder