

GROCERY LIST FOR FEBRUARY 19, 2007

Cube Steak Stew

- 2-1/4 pounds beef cube steak
- 1/8 cup corn starch
- 1 1/2 tablespoon olive oil
- 2-1/4 t margarine or more olive oil
- 1-1/2 onion
- 1-1/2 cloves garlic, minced
- 3 2/3 cups gluten free beef stock
- 2 cups potatoes
- 1 (10 oz.) package frozen peas and carrots
- 3/4 teaspoon Italian seasoning
- 1-1/2 teaspoons salt
- 1-1/2 teaspoons ground black pepper

Calico Beans

- 1 pound ground beef
- 1 large onion
- 3 strips cooked bacon
- 1 15 oz. can GF baked beans
- 1 15 oz. can great northern beans
- 1 15 oz. can butter beans
- 1 15 oz. can kidney beans
- 1 15 oz. can black beans
- 3/4 cup brown sugar
- 1/2 cup gluten free ketchup
- 1 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 T prepared gluten free mustard

Blender Cornbread

- 1 cup gluten free dairy free unsweetened milk substitute
- 1 t lemon juice or cider vinegar
- 1/4 cup olive oil
- 3 tablespoons maple syrup
- 2 cups coarse ground corn meal
- 2 eggs
- 1 1/2 t gluten free baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt

Roasted Fish with Potatoes, Tomatoes and Olives

- 2 pounds red new potatoes (a mix of different colors)
- 4 garlic cloves, minced
- 3 Tablespoon olive oil
- 6 fillets of fish (4-6 oz. each) of choice (I used Talapia)
- 1 pint of grape/cherry tomatoes
- 1/2 cup pitted Kalamata olives

Slow Cooker Orange Chicken with Winter Squash and Sweet Potatoes

- 1 medium winter squash
- 2-3 sweet potatoes
- 5-6 skinless, boneless chicken breasts
- 1 cup orange marmalade
- 1/2 cup GFCF chicken broth
- 1/2 cup orange juice
- 1 T Gluten-free soy sauce
- 1 T maple syrup
- 1/2 t ground ginger

Black Beans & Brown Rice

- 2 cups brown rice
- 60 ounces canned black beans
- 1/2 cup onion
- 6 cloves minced garlic
- 1 bunches chopped cilantro
- 1 cup gluten free salsa
- 1 cup dairy free "cheese" sauce or substitute of choice

Tex-Mex Chopped Salad

- 6 cups romaine
- 2 cups fresh spinach
- 1 medium cucumber
- 2 medium tomatoes
- 1 bell pepper (or roasted pepper)
- 1/2 cup corn, fresh cooked or frozen
- 1 1/2 cups black beans
- Tortilla Chips

Dairy Free Ranch Dressing

- 3/4 cup gf/cf mayo
- 1/3 cup celery with leaves
- 2 T fresh parsley (or 2 t dried)
- 1 Tablespoon onion
- 1 t lemon juice or cider vinegar
- 1 clove minced or pressed garlic
- 1/4 teaspoon dried thyme
- 1/4 teaspoon celery seed
- 1/8 teaspoon salt (optional)
- 1/8 t freshly ground black pepper
- GFCF milk substitute—the amount will depend on how you like it

Serving suggestions/also needed:

- Salt and ground black pepper, to taste
- Salad to serve 6 for
- Salad dressing to serve 6
- broccoli to serve 6