

HUDIE & ELIZABETH'S AFRO-LATINA TAPAS

●●●●● shopping list

PRODUCE

- 1 large russet potato
- 2 medium onion
- 1 small yellow onion
- 1 small red onion
- 2 ears of corn
- ½ pound mesclun
- 1 small cucumber
- ½ pint cherry tomatoes
- 1 bunch asparagus
- 2 red, yellow, or orange bell peppers
- 10 ounces wild mushrooms (shitake, Baby Bella, bluefoot)
- 4 green plantains
- 1 mango
- 1 lemon
- 1 head of garlic
- 1 bunch sage
- 1 bunch thyme
- 1 bunch cilantro

PERISHABLES

- One 8-ounce package tempeh
- 2 packages square 3 ½-inch wonton skins
- Raw tahini

PANTRY

- Extra-virgin olive oil
- Coarse sea salt
- Fine sea salt
- Freshly ground black pepper
- Balsamic vinegar
- Dried black beans
- Dried lima beans
- Pine nuts
- Raisins
- Capers
- Low-sodium vegetable stock
- Tomato paste
- All-purpose flour
- Organic raw cane sugar
- Dried oregano
- Bay leaf
- Cayenne pepper
- Ground coriander
- Ground cumin
- Freshly grated nutmeg

- Rum