

6 DINNERS GROCERY LIST (Week 19):

Proteins (~\$50)

- 4 lb pork shoulder/Boston butt (Recipes 1, 4)
- 2.5 lbs ground beef 80/20 (Recipes 3, 6)
- 8 bone-in chicken thighs (Recipe 2)
- 2 lbs boneless chicken breasts (Recipe 5)

Produce (\$25-30)

- 6 ears fresh corn (Recipes 2, 5)
- 3 lbs red potatoes (Recipe 2)
- 3 medium russet potatoes (Recipe 6)
- 1 large head green cabbage (Recipe 1)
- 2 large carrots + 2 additional carrots (Recipes 1, 6)
- 2 large red onions (multiple recipes)
- 2 celery stalks (Recipes 2, 6)
- 2 large tomatoes (Recipe 3)
- 1 pint cherry tomatoes (Recipe 5)
- 6 cups mixed greens (Recipe 5)
- 1/2 cup blueberries (Recipe 5)
- Fresh herbs: parsley, chives, cilantro
- 2 lemons (Recipe 5)
- 3 limes (Recipe 5)
- 4 cloves garlic

Pantry & Dairy (\$30-35)

- 16 hamburger buns (Recipes 1, 3)
- 1 lb elbow macaroni (Recipe 4)
- 6 cups sharp cheddar cheese, shredded (Recipes 4, 6)
- 8 slices American cheese (Recipe 3)
- 1/2 cup feta cheese (Recipe 5)
- 4 hard-boiled eggs (Recipe 2)
- 1/2 cup butter (Recipe 2)
- 3 cups whole milk (Recipes 4, 6)
- 1/2 cup mayonnaise (Recipes 1, 2)
- Yellow mustard (Recipes 1, 2)

- 1 cup BBQ sauce (Recipes 1, 4)

Pantry Staples (\$25-20)

- 2 (28 oz) cans baked beans (Recipe 3)
- 4 cups beef broth (Recipe 6)
- 4 strips bacon (Recipe 3)
- Flour, brown sugar, apple cider vinegar
- Olive oil, balsamic vinegar, honey
- Spices: paprika, garlic powder, onion powder, chili powder, oregano
- Ketchup, Worcestershire sauce
- Panko breadcrumbs (Recipe 4)
- 1/4 cup toasted almonds (Recipe 5)
- Pickles and lettuce for burgers