

easy-but-fancy christmas menu grocery list

Meat

- 1 pork kielbasa link
- 1 (3 to 4 pound) beef tri-tip roast (if you can't find one, you can use flank steak or a beef tenderloin)

Produce

- 3 large lemons
- 2 pounds carrots
- 1 (10 to 12 ounce) bag shredded kale
- 1 large Honeycrisp apple
- 2 pounds pre-sliced mushrooms (any kind)
- 1 bunch flat-leaf parsley (this is your beige-food insurance – sprinkle it over anything that needs a little beautification!)

Dairy

- 4 tablespoons unsalted butter
- 1 (5.2 ounce) package Boursin Garlic & Fine Herbs
- 1 (6 to 8 ounce) container burrata cheese (fresh mozzarella packed in water is the best sub, but try to find burrata!)
- 4 ounces Parmesan cheese (block, not grated)
- 1 block cream cheese

Oils, Vinegars, Sauces

- Extra-virgin olive oil (you'll need a lot so restock if you're running low)
- Soy sauce
- Honey
- Dijon mustard

Shelf

- Red wine (whatever kind you drink – cheap but not too cheap)

- 1 jar pepper jelly (if you can't find it, just use any fruit jelly and sprinkle red pepper flakes on top. Seems weird, but trust me!)
- Crostini (toasted baguette slices) or crackers
- Arborio rice (sushi rice or any short-grain white rice are the best alts if you can't find, but it's worth going to a second store to track down arborio)
- Chicken Better Than Bouillon
- Roasted, salted almonds
- Roasted, salted pistachios (or just use almonds in the carrot dish too)
- Yellow raisins (or dates, or any dried fruit)

Spices, Sugar

- Garlic powder
- Black pepper
- Kosher salt
- Dried oregano
- Ground cumin
- Brown sugar (or just use honey for the tri-tip too)