



# MARDI GRAS MENU PLAN



## MAIN DISH

### SLOW COOKER JAMBALAYA



[RECIPE HERE](#)

## APPETIZER

### BOUDIN BALLS



[RECIPE HERE](#)

## SIDE DISH

### DIRTY RICE



[RECIPE HERE](#)

## SIDE DISH

### HUSH PUPPIES



[RECIPE HERE](#)

## DESSERT

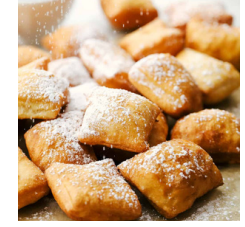
### KING CAKE



[RECIPE HERE](#)

## DESSERT

### EASY BEIGNETS



[RECIPE HERE](#)

## SHOPPING LIST

### PANTRY STAPLES

- CHICKEN BROTH (2 CUPS)
- BEEF BROTH (3 1/2 CUPS)
- TOMATO PASTE (1 TBSP)
- RAW LONG GRAIN RICE (2 1/2 CUP)
- COOKED RICE (1 CUP)
- FLOUR (6 3/4 CUP)
- BREAD FLOUR (3 1/2 CUPS)
- PANKO (1 CUP)
- OIL FOR FRYING (4+ QTS)
- CORNMEAL (3/4 CUP)
- SUGAR (1/2 CUP + 1 TBSP)
- BROWN SUGAR (1 CUP)
- POWDERED SUGAR (3 1/2 CUPS)
- BAKING POWDER (1 1/2 TSP)

### PANTRY STAPLES

- TARTAR SAUCE (FOR SERVING)
- INSTANT YEAST (1 PACKET, OR 2 1/2 TSP)
- ACTIVE DRY YEAST (1 TSP)
- PECANS (3/4 CUP)
- VANILLA EXTRACT (1 TSP)
- SANDING SUGAR (GREEN, YELLOW, PURPLE)
- CHOCOLATE SYRUP (FOR DIPPING)

### DAIRY

- EGGS (3)
- BUTTERMILK (1 CUP)
- MILK (1 CUP)
- UNLSATED BUTTER (1 CUP +1 TBSP)

### SEASONINGS

- DRIED THYME (1/2 TSP)
- DRIED OREGANO (2 TSP)
- CAJUN SEASONING (3 TBSP)
- CAYENNE PEPPER (1/2 TSP)
- PAPRIKA (1 1/2 TSP)
- GARLIC POWDER (1/2 TSP)
- ONION POWDER (1/2 TSP)
- GROUND CINNAMON (1 TBSP)
- SALT AND PEPPER

### CANNED GOODS

- DICED TOMATOES (1 28-OZ CAN)
- EVAPORATED MILK (1/2 CUP)

### PROTEIN

- BONELESS SKINLESS CHICKEN BREASTS (2 LBS)
- ANDOUILLE SAUSAGE (1 LB)
- RAW SHRIMP (1 LB)
- PORK SAUSAGE (1 LB)
- GROUND PORK (1/2 LB)
- GROUND BEEF (1/2 LB)

### PRODUCE

- ONION (3)
- BELL PEPPER (1 RED, 2 GREEN)
- CELERY (5 RIBS)
- GARLIC (3 TSP)