

## **Shopping List for Cooking With Love**

Please note: Some items may be found at a local grocery store and others may be found at local Asian Markets. This meal will be made to serve the next day as some of the recipe calls for marinating and refrigerating before serving

If you are going to cook along with Chef Jose, here are the suggested items you may want to have ready to go:

Sauce pot

Temperature safe container(Ball Jar/Quart Container).

Knife

Measuring spoons and cups

Mixing bowl

Colander


Salad spinner (optional)

Gallon zip lock bag

Saute pan or wok




Whisk

Spatula

Item	Amount	Image
Mirin	1 cup	

Rice Wine Vinegar	1 cup	
Hondashi	1 teaspoon	
Soy sauce	1 teaspoon 1/3 cup	
Chil pod	1 – 2 pods (optional)	
Katuboshi	2 cups	

Kombu	1 strip	
Awamori (or substitute with sake)	1 cup	
Okinawa Black Sugar (or substitute with brown sugar)	½ cup	
Sake	2 tablespoons	
Spam or Luncheon meat in a can	½ can	
Pork belly	2 pounds	

Daikon	8 ounces	
Bittermelon or squash	1 count	
Ginger	1 knob	
Cucumber	4 ounce	
Carrot	4 ounces	
Condensed milk	6 ounces	
Vanilla extract	½ teaspoon	
All purpose flour	2 ½ cups	
Baking powder	2 teaspoons	
Salt	1 teaspoon 2 tablespoon Pinch	
Sugar	½ cup ½ cup (optional) 1 cup	
Sliced Onion	2 ounces	
Large Eggs	2 eggs 2 eggs	

