**Grocery List**

**Recipe – Spaghetti Ice Cream**

Vanilla Ice Cream, fresh strawberries, bar of white chocolate, 1-2 Ferraro Roche gold wrapped chocolate balls per serving **Special Equipment –** potato ricer or noodle extruder

**Recipe – Beef Barley Soup**

1 C carrots, Diced

¾ C pearl barley

1 C celery, diced

3 qts water

1 C onion, diced

½ lb ground beef

2 TBS beef base

2 TBS butter

2 TBS chicken base

Salt and Pepper

**Recipe –Black Bean and Feta Dip**

1 can corn drained

1 can black beans drained

½ C diced onion

½ C feta cheese crumbled

¼ C sugar

¼ C oil

¼ C cider vinegar

½ tsp garlic salt

Frito Scoops

**Recipe - French Onion Soup**

2 C sliced onions

1 TBS butter

2 ¾ C water

1 TBS beef base

2 tsp chicken base

1/8 tsp white pepper

Salt to taste

¼ tsp granulated garlic powder

French bread slices

Provolone cheese –1 slice per bowl

Parmesan Cheese to sprinkle on top

**Recipe – Macaroni and Cheese**

½ lb of macaroni noodles

½ lb American Cheese

¼ C butter

1 tsp salt

¼ C flour

1 ½ C warm milk

**Recipe – Ice Cream Toppings**

**Chocolate Sauce**

1 small pkg chocolate pudding mix (cook and serve, **NOT** instant)

Cocoa powder

Oil

Sugar

Butter

**Magic Shell**

2 cups chocolate chips (you can you other flavors of chips)

¼ Coconut oil

**Marshmallow Crème**

3 egg whites

Cream of tartar

Sugar

Light corn syrup

Vanilla

**Recipe – Ravioli**

Frozen spinach

Ricotta

3 eggs

2 C flour ( 1C AP and 1C semolina is best, or 2C AP)

Oil (I will use olive oil)

Marinara sauce of your choice