

RV Kitchen Pantry Checklist

A Virtual Cooking Class on Wheels with a Tiny House Traveler Twist!









When considering what to stock in your RV kitchen think about your cooking habits, likes, and dislikes. Be space and weight smart – buy and bring what you most likely will use. Think about the spices you cook with, popular condiments, mixes, and canned goods. Plan to bake? Love to grill? Shop accordingly.

Liquids:	Dry Goods:
Liquids: ☐ oils (avocado, extra virgin olive, coconut oil (keep in refrigerator), canola oil (expeller pressed), dark roasted sesame oil (refrigerate, goes rancid quickly) ☐ vinegars (apple cider, red, balsamic, rice, etc.) ☐ soy sauce ☐ fish sauce (for umamia lil drop'l do ya!) ☐ non-stick cooking spray (or a reusable mister) ☐ BBQ sauce ☐ Tabasco/hot sauce ☐ vanilla ☐ honey/real maple syrup ☐	□ pasta □ rice □ quinoa (always rinse before using) □ whole wheat cous cous □ polenta (corn grits) □ corn bread mix (or other breads) in a box □ cereals □ oats (rolled or steel cut) □ nuts (of all varieties) □ raisins/dried fruit/dates □ popcorn kernels □ crackers/chips □ sports/nature bars □ corn starch
□Canned/Jarred Goods:□ whole tomatoes□ spaghetti sauce	☐ flour (white, wheat, spelt, kamut, etc.) ☐ sugar (white, brown, coconut, powdered) ☐
□ salsas □ beans (of all varieties – even baked) □ tuna □ artichoke hearts □ vegetables (to compliment my frozen assortment) □ olives – black and green □ roasted red peppers □ tapenade/bruschetta □ peanut/almond butter □ jelly/jam □ cream of mushroom soup □ chicken broth (I like the shelf stable boxes) □	Spices (shop the bulk bins): salt/pepper grinders red pepper flakes garlic powder rosemary Caribbean Jerk oregano Montreal Chicken/Steak chili powder Old Bay Seasoning dill paprika cinnamon Williams No-Salt Chili spice

Fresh from the RV Cooking Show's Tiny House Test Kitchen

☐ And whatever you do, don't forget to make copies of your favorite recipes to leave in the RV!!