

New Year's Day Brunch Shopping List

Produce

- 3 pounds russet potatoes
- 2 pounds sweet potatoes
- 3 medium red onions
- 2 large shallots
- 2 medium carrots
- 20 medium cloves (about 2 heads) garlic
- 1 (3-inch) hand fresh ginger
- 1 (2-inch) piece fresh horseradish
- 1 bunch scallions
- 1 bunch mint
- 1 bunch cilantro
- 6 cups arugula
- 10 small limes
- 6 medium lemons
- 3 pounds mangoes
- 1/2 pound (about 1 small) jicama
- 1 medium red bell pepper
- 1 medium English hothouse cucumber
- 1 pound tomatillos
- 4 fresh medium poblano chiles
- 1 pound jalapeño peppers
- 16 large green olives

Dairy

- 1 3/4 cup (1 pound) sour cream
- 15 large eggs
- 1 quart milk
- 2 1/2 sticks (10 ounces) unsalted butter

Meat

- 1 1/2 to 1 3/4 pounds beef flank steak

Bakery

- 1 loaf (about 1 pound) sourdough bread

Pantry

- 2 tablespoons (1/8 cup) olive oil

1 1/4 cup vegetable oil
1 quart apple cider vinegar
2 1/4 teaspoons dry active yeast (from 2 packets dry active yeast)
1/2 cup instant nonfat dry milk powder
4 1/2 cups all-purpose flour
1/3 cup granulated sugar
2 cups light brown sugar
1/4 cup light corn syrup
1/2 teaspoon agave nectar (or 1/4 teaspoon granulated sugar)
1 cup roughly chopped walnuts
1/2 teaspoon smoked paprika
1 tablespoon plus 1 teaspoon ground cardamom
1/2 teaspoon cayenne pepper
6 medium bay leaves
2 teaspoons crab boil spice mix (such as Zatarain's brand)
1 cup cooked black beans (or 1/2 cup dried)
1 cup cooked black-eyed peas (or 1/2 cup dried)
2 cups pink grapefruit juice
3 quarts (12 cups) tomato juice
1 bottle Worcestershire sauce
1 bottle hot sauce (such as Tabasco)
1 bottle soy sauce
1 bottle barbecue sauce
1 bottle celery seeds
1 tablespoon plus 1 teaspoon chipotle en adobo
6 small dried red chiles
1/4 cup plus 2 tablespoons kosher salt
1 tablespoon black peppercorns, plus more for seasoning

Booze

8 ounces orange liqueur (such as Grand Marnier or Cointreau)
1 (750 ml) bottle sparkling wine
1 (750 ml) bottle tequila
3 (750 ml) bottles vodka