

# ITEMS FOR A VEGETARIAN KITCHEN

by Paula Marie Coomer

## Condiments and Packaged Goods

Artichoke hearts

Cocoa powder

Carob powder and sweetened chips

Dijon mustard

Dried beans (various types)

Canned beans (various types)

Dried fruits

Dried herbs

*Best to buy from bulk supplies at health food stores and food co-ops; grow and dry your own as much as possible; use heritage seed when you can.*

Sundried tomatoes

Seaweed (various types)

Coconut milk

Nori

*Another type of Japanese seaweed.*

Raw nuts (various types)

*You can roast and salt yourself.*

Olives

*Various types, canned and fresh.*

Sea salt

Tony Chachere's Original Creole Seasoning

*We love this stuff and can't live without it; it's the only non-organic ingredient we use.*

Sriracha sauce

*An Asian hot sauce available in Asian markets and natural food stores; we use a lot of this.*

Tahini

*Sesame seed paste or butter.*

Tamari sauce

*A wheat-free soy sauce.*

Tempeh

*A fermented, sprouted bean and seed cake.*

Tofu

*Both extra-firm and silken; keep extra-firm in the freezer and thaw before using.*

Tomato products

*Puree, sauce, chopped, and fire-roasted.*

Whole spices

*Best to buy whole and grind yourself.*

## Grains

*Never underestimate the power of your freezer for storing grains.*

Asian noodles (rice noodles)

Polenta meal

Flour

*Brown rice, sorghum, unbleached, unbleached pastry flour, whole wheat, whole wheat pastry, spelt, oat, garbanzo, rye.*

Grains (various types)

Whole grain pasta

## Oils

Toasted sesame oil

Coconut oil

Cold-pressed extra-virgin olive oil

Cold-pressed sunflower oil

*Once we tried sunflower oil, we stopped using canola; not using something called rapeseed doesn't bother me at all.*

## Stocks

Make and keep on hand plenty of vegetable stock (no recipe needed: just boil up a bunch of vegetables in a bunch of water until the vegetables are pulverized, then drain off the broth. Trust me, once you've made and used a batch, you'll miss it when you don't have it).

## Hemp Protein Powder

An indispensable ingredient for introducing high quality protein, essential fatty acids, and fiber into any diet, but in particular in the vegetarian diet and vegan diets which are usually heavy on soy, which increasingly—unless you pay more for organic—is grown from genetically altered seed. Four tbsp

hemp powder contains an incomparable array of nutrients, including 14 g fiber, 11 g protein, Vitamin C, iron, calcium, magnesium, 18 amino acids, plenty of Omegas 3, 6, and 9. We like EfaGold Hemp Cold-Milled Powder, an organic product out of Canada and distributed by Nature's Way, about \$15 per pound at our food co-op). Nutiva is another good brand. Nutiva has more protein—15 g in 3 tbsp. We order it directly from the manufacturer in bulk ([www.nutiva.com](http://www.nutiva.com)) for about \$30 for 3 lb.

## Sweeteners

We now use agave syrup and coconut (palm) sugar almost exclusively, since both are low-glycemic foods, meaning they are metabolized slowly and do not cause a blood-sugar spike as most sweeteners do. We use agave directly on toast or pancakes. To substitute agave for honey or other syrups in recipes, we use agave 1:1. To substitute agave for crystallized sugar,  $\frac{1}{2}$ – $\frac{3}{4}$  agave for every cup; reduce other liquids by  $\frac{1}{8}$ ; reduce oven temperature by 25 degrees F and bake 10 minutes longer. Coconut sugar can be substituted 1:1.

## Vinegar

I don't use vinegar much, since I don't like the taste of it and usually substitute lemon juice if I can. Still, I keep some on hand for certain recipes and when I do use it, cut the amount in half. Vinegar harbors yeast, which can be hard on people with systemic yeast or yeast intolerance, but apple cider vinegar is magic, and many old-timers and folk-medicine proponents believe it is a cure-all:

Apple cider vinegar

Balsamic vinegar

Red wine vinegar

Rice wine vinegar

Sherry vinegar

White wine vinegar

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