

Grocery List

Bottom Line — Eat Real Food!

PROTEIN *Choose quality sources whenever possible, depending on availability and budget							
	PORK RABBIT WILD BOAR	*Organic, pastured or pasture-raised *Organ pasture-raised *Organ pasture pasture pasture CHICKEN DUCK PHEASANT	GS iic, pastured or e-raised CHICKEN DUCK GOOSE QUAIL	SEAFOOD *Wild-caught CRAB FISH LOBSTER OYSTERS SCALLOPS SHRIMP	PROCESSED MEATS *Organic; pastured or pasture-raised; 100% grass-fed; no chemicals, sugar, MSG, carrageenan; consume sparingly BACON LUNCH OR DELI MEAT SAUSAGE		
FATS		rces: organic, pastured, 100% (et Guide to Healthy Fats for de		nal fats and organic, extra-	virgin, unrefined, cold-pressed oils;		
FOR COOKING ANIMAL FAT (LARD, TALLOW, DUCK) AVOCADO OIL BUTTER COCONUT OIL GHEE MACADAMIA NUT OLIVE OIL PALM OIL	FAT) NUTS/SEE ALMONI BRAZIL CASHEV CHIA SE	OS O PISTACHIOS NUTS O PUMPKIN S VS SESAME SE EDS O SUNFLOWE EEDS O WALNUTS EEDS O NUT BUTTE (E.G., ALMOND SUNFLOWER S	EEDS EEDS EDS R SEEDS	NUTS/SEED OILS O FLAXSEED OIL O HEMP OIL O PUMPKIN SEED OIL O WALNUT OIL O SESAME OIL (USE SPARINGLY)	☐ OTHER ○ AVOCADO ○ COCONUT BUTTER ○ COCONUT CREAM ○ COCONUT MILK ○ COCONUT FLAKES ○ OLIVES		
□ ARTICHOKE □ ARUGULA □ ASPARAGUS □ AVOCADO □ BEETS □ BELL PEPPERS □ BOK CHOY □ BROCCOLI □ BRUSSELS SPROUTS □ CABBAGE	CARROTS CAULIFLOWER CELERY CELERY ROOT COLLARD GREENS CUCUMBER EGGPLANT FENNEL	JICAMA KALE LEEKS LETTUCE (VARIETY MUSHROOMS MUSTARD GREEN OKRA ONIONS PARSNIP PUMPKIN	Ri Ri Ri Ri Ri Ri Ri Ri	ADISHES HUBARB ATUBAGA NOW PEAS PINACH QUASH: ACORN QUASH: BUTTERNUT QUASH: SPAGHETTI QUASH: OTHER G. PATTY PAN)	SQUASH (YELLOW OR SUMMER) SUGAR SNAP PEAS SWEET POTATO/YAM SWISS CHARD TOMATOES TURNIPS ZUCCHINI		



FRUITS	*Choose organic when possible					
☐ APPLES ☐ APRICOTS ☐ BANANAS ☐ BLACKBERRIES ☐ BLUEBERRIES ☐ CANTALOUPE	☐ CHERRIES ☐ DATES ☐ FIGS ☐ GOJI BERRIES ☐ GRAPEFRUIT ☐ GRAPES	 HONEYDEW MELON KIWI LEMONS LIMES MANGOES NECTARINES 	☐ PAPAYA ☐ PEACHES ☐ PEARS ☐ PINEAPPLE ☐ PLUMS ☐ POMEGRANATE	☐ RASPBERRIES ☐ STRAWBERRIES ☐ TANGERINES ☐ WATERMELON ☐		
HERBS & SPICE	*Choose organic when	possible				
DRIED BASIL BAY LEAVES CARAWAY SEEDS CAYENNE PEPPER CHIPOTLE POWDER CINNAMON CORIANDER RED PEPPER FLAKES CUMIN	 ○ CURRY POWDER ○ GARLIC POWDER ○ GINGER ○ GROUND CLOVES ○ GROUND MUSTARD ○ NUTMEG ○ ONION POWDER ○ OREGANO 	O PARSLEY O PEPPER O ROSEMARY O SAGE O SEA SALT O SMOKED PAPRIKA O THYME O TURMERIC	FRESH O BASIL O CHIVES O CILANTRO O DILL O GINGER O HORSERADISH O LEMONGRASS STALKS	O MINT O OREGANO O PARSLEY O ROSEMARY O SAGE O THYME		
CONDIMENTS+	*Choose organic when possible; avoid added sugar and additives; read labels					
□ ALMOND MEAL/FLOUR □ APPLE CIDER VINEGAR (RAW, UNPASTEURIZED) □ ARTICHOKE HEARTS □ BAKING SODA □ BALSAMIC VINEGAR □ BONE BROTH	☐ CAPERS ☐ COCONUT AMINOS ☐ COCONUT FLOUR ☐ COCONUT MILK ☐ DIJON MUSTARD	HOT SAUCE (PALEO-FRIENDLY) LEMON JUICE LIME JUICE MARINARA OR TOMATO SAUCE NORI FLAKES	 NUT BUTTERS OLIVES PALEO MAYO PEPPER SALSA SEA SALT 	☐ TAMARIND PASTE ☐ THAI RED CURRY PASTE ☐ TOMATO PASTE ☐ VANILLA EXTRACT ☐ ☐		

Shop the perimeter for fresh, whole foods.

Avoid packaged and canned food as much as possible. Better yet, shop at your local farmers market!

^{*}Denotes gold standard option. It can get confusing, so know your labels!