



“Italian Pantry”  
Shopping List for the recipe:

*Arancini*  
**Sicilian Rice Balls**

~From the website & blog~  
[www.beyondthepasta.com](http://www.beyondthepasta.com)

**Check your pantry for these items:**

- 4 tablespoons (½ stick) unsalted butter      HAVE:     BUY:
- 2 tablespoons extra virgin olive oil      HAVE:     BUY:
- 1 teaspoon Kosher or Sea salt      HAVE:     BUY:
- ½ teaspoon black pepper      HAVE:     BUY:
- (If you are like me, I prefer to use freshly ground black pepper, so check your pepper mill to make sure you aren't running low.)
- 1 medium yellow onion      HAVE:     BUY:
- 1 large clove garlic      HAVE:     BUY:
- ½ cup wine (either red or white)      HAVE:     BUY:

**RECIPE CALLS FOR:**

- 6 cups (48 ounces) canned/boxed low-sodium chicken stock (or broth)
- ¼ teaspoon saffron threads (usually sold in ½-ounce packets – you'll need only one packet)
- 2 cups Arborio rice or other rice specifically for risotto (usually sold in 1-pound package)
- ½ cup grated Parmigiano-Reggiano cheese (purchase a ½-pound chunk)
- 1 pound top round steak
- 1 (28-ounce) can of whole peeled Italian-style tomatoes (preferably San Marzano)
- 1 cup (8 oz.) strained tomatoes [buy a (26.5-ounce) carton (such as Pomi brand) or smaller]
- 1 cup frozen peas (purchase a 12-ounce or larger bag/box)
- 1 (8-ounce) ball of fresh mozzarella cheese (if fresh is unavailable, you may purchase a block and cut it into cubes, though fresh is much better and always preferred).

**What can I do with the any leftover ingredients?**

- Strained tomatoes.** With the remaining 2 cups or so, store in an airtight container in the fridge.
  - For a quick lunch, make a simple pasta sauce by omitting the canned tomatoes and only using the leftover strained tomatoes (see Nonna's Simple Sauce recipe) with a handful or two of pasta.
  - If I am making a roast, I'll use a ½ cup of strained tomatoes in with the roasting meat, potatoes, onions and celery, just for a twist.