

# SHOPPING LIST

## CHECK YOUR PANTRY

- ☐ Extra-virgin olive oil
- ☐ Sugar
- ☐ Table salt
- ☐ Kosher salt
- ☐ Pepper

These common items are used in multiple recipes.

## CHICAGO DEEP-DISH PIZZA

- ☐ 1 (28-ounce) can crushed tomatoes
- ☐ 3¼ cups (16¼ ounces) all-purpose flour
- ☐ ½ cup (2½ ounces) cornmeal
- ☐ 2¼ teaspoons instant or rapid-rise yeast
- ☐ ¼ teaspoon dried oregano
- ☐ 8 tablespoons unsalted butter
- ☐ 4 cups shredded mozzarella cheese (1 pound)
- ☐ ¼ cup grated Parmesan cheese (½ ounce)
- ☐ 1 small onion
- ☐ 2 garlic cloves
- ☐ 2 tablespoons chopped fresh basil

## FLORIDA KEY LIME PIE

- ☐ 8 graham crackers
- ☐ 1 (14-ounce) can sweetened condensed milk
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup heavy cream
- ☐ 5 tablespoons unsalted butter
- ☐ 4 large eggs
- ☐ 20 key limes or 4 Persian limes

You can also use bottled key lime juice. [See recipe card](#) for details.

## NEW YORK CHOCOLATE EGG CREAM

- ☐ ⅔ cup plain seltzer
- ☐ 2 tablespoons chocolate syrup
- ☐ 1 pretzel rod (optional)
- ☐ ⅓ cup whole milk

## TEXAS BREAKFAST TACOS WITH POTATOES

- ☐ 8 (6-inch) flour tortillas
- ☐ 8 large eggs
- ☐ ½ cup shredded Monterey Jack cheese (2 ounces)
- ☐ 1 tablespoon unsalted butter
- ☐ 6 ounces small white or yellow potatoes, 1 to 2 inches in diameter
- ☐ 1 small onion
- ☐ 2 scallions
- ☐ 1 lime
- ☐ 1 jalapeño chile
- ☐ 1 recipe Salsa Roja ([see recipe card](#)) or ⅔ cup store-bought salsa

## SALSA ROJA

- ☐ ⅛ teaspoon red pepper flakes
- ☐ 8 ounces plum tomatoes (2 medium or 3 small)
- ☐ 1 tablespoon fresh cilantro leaves
- ☐ 1 lime
- ☐ 1 garlic clove
- ☐ 1 jalapeño chile

## WASHINGTON SLOW-ROASTED SALMON

- ☐ 2 teaspoons packed brown sugar
- ☐ 1 (2-pound) skinless wild salmon fillet, about 1 inch thick
- ☐ 1 lime
- ☐ 1 tablespoon minced fresh parsley, mint, or basil

# EDITOR'S LETTER

**Dear friends,**

Welcome to the Young Chefs' Club, Road Trip edition! In this box, we're taking you on a road trip across the United States . . . through food. We're stopping in five of the most populous states—Texas, Florida, New York, Illinois, and Washington—to bring you recipes and stories unique to each place.

In this box, learn about the mysterious and historic drink from New York: the egg cream! (Use the special egg-cream spoon included in this box to mix yours up.) Bake one of Florida's favorite desserts that was invented at sea: key lime pie. (Juice those limes with the citrus reamer in your box.) Breakfast tacos are the epitome of home cooking in Texas. Discover some fascinating facts about the wild salmon caught off the coast of Washington State while making slow-roasted salmon. Finally, appreciate Chicago's unique, iconic take on pizza with a recipe for deep-dish pizza.

Play "Eat the States," where you'll guess U.S. states using history; geography; and, of course, food clues. And tell us about the dishes unique to where YOU live in "Have Food, Will Travel." Grown-ups, send photos of kids' creations to [kids@americastestkitchen.com](mailto:kids@americastestkitchen.com) or share them on social media with the hashtag [#atk\\_kids](https://twitter.com/atk_kids).

Check out the additional road-trip content, plus a digital version of the Shopping List, at [ATKkids.com/road\\_trip](https://www.atk_kids.com/road_trip). You'll find even more kid-tested and kid-approved recipes, experiments, and activities.



**Happy travels,**

*Molly Birnbaum*

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Editor in Chief

