## BSA Troop 110 -- Aid to Food Shopping

Use this Simple Ingredient Conversion chart to plan how much of each ingredient to buy. If two recipes you are planning include the same ingredient, increase the "Number of Servings Needed" Column (H) to include servings for both recipes, or use a new Tab for each recipe and add the individual ingredient sums to gether before shopping.

| INGREDIENT | UNCUT SIZE | SIZE USED IN RECEIPE | WIEGHT |  | DICED TO .25" SQUARES |  | Number of Servings Needed | Amount for Increased Receipe |  | Amount to Buy: <br> Round up to whole numbers | Description |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | QT | UNIT | AMOUNT | UNIT | QT | QT | UNIT | QT | UNCUT SIZE |
| Green Bell Pepper | Almost a softball size | WHOLE-CORED | 6.5 | OZ | 2/3 | CUP |  |  | CUP | \#VALUE! | Almost a softball size |
| Sweet Red bell pepper | almost a softball size | 1/4 PEPPER-CORED | 3 | OZ | 1/3 | CUP |  |  | CUP | \#VALUE! | almost a softball size |
| Sweet Yellow bell pepper | almost a softball size | 1/4 PEPPER-CORED | 3 | OZ |  | CUP |  |  | CUP | \#VALUE! | almost a softball size |
| Hot Pepper-1 small, poblano, anahem, hungarian | about 2 golfballs together | WHOLE-CORED | 3 | OZ | 1/3 | CUP |  |  | CUP | \#VALUE! | about 2 golfballs together |
| Small onion | hardball size | WHOLE-SKINNED-CORED | 3.5 | OZ | 2/3 | CUP |  |  | CUP | \#VALUE! | hardball size |
| Medium onion - 5.5 ounces whole | Almost a softball size | WHOLE-SKINNED-CORED | 5.5 | OZ | 1 | CUP |  |  | CUP | \#VALUE! | Almost a softball size |
| Large onion - 8 ounces whole | Softball size | WHOLE-SKINNED-CORED | 8 | OZ | 1 1/4 | CUP |  |  | CUP | \#VALUE! | Softball size |
| Shallot-1 medium | Large marble size | WHOLE-SKINNED-CORED | 1 | OZ | 1/8 | CUP |  |  | CUP | \#VALUE! | Large marble size |
| Shallot-1 Lrg | Ping-pong ball size | WHOLE-SKINNED-CORED |  | OZ |  | CUP |  |  | CUP | \#VALUE! | Ping-pong ball size |
| Celery-1 Rib | 8"to 9" branch <br> (a Stalk is the whole bunch) | WHOLE RIB or BRANCH | 2 | OZ | 1/2 | CUP |  |  | CUP | \#VALUE! | 8"to 9" branch <br> (a Stalk is the whole bunch) |
| Carrot-1 small | 5" Carrot | WHOLE, No Greens | 2 | OZ |  | CUP |  |  | CUP | \#VALUE! | 5" Carrot |
| Carrot-1 Med | 6" Carrot | WHOLE, No Greens | 3 | OZ | 1/2 | CUP |  |  | CUP | \#VALUE! | 6" Carrot |
| Carrot-1 Lrg | 7.5"-8.5" Carrot | WHOLE, No Greens | 4 | OZ | 3/4 | CUP |  |  | CUP | \#VALUE! | 7.5"-8.5" Carrot |
| 10 mushrooms, White Button, Crimini | Large Marble sized | WHOLE-CLEANED | 4 | OZ | 1 1/2 | CUP |  |  | CUP | \#VALUE! | Large Marble sized |
| Fresh Tomato - One Med | Hardball sized | WHOLE-CORED | 4 | OZ | 2/3 | CUP |  |  | CUP | \#VALUE! | Hardball sized |
| Fresh Seeded Tomato - One Lrg | Almost Softball Sized | WHOLE-CORED-SEEDED |  | OZ | 1/2 | CUP |  |  | CUP | \#VALUE! | Almost Softball Sized |
| 1 Ear of Corn | Ear Corn | WHOLE-SHUCKED CUT OFF COB |  |  | 1 1/4 | CUP |  |  | CUP | \#VALUE! | Ear Corn |

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|  |  |  | QT | UNIT | AMOUNT | UNIT |  | QT | UNIT |  |  |
| Asparagus | Medium Spear | ONE WHOLE | 0.5 | OZ | 1/8 | CUP |  |  | CUP | \#VALUE! | Medium Spear |
| Black Beans, 1-19oz Can | 19 oz Can | One Can, WHOLE or MASHED | 19 | OZ | 2 | CUPS |  |  | CUPS | \#VALUE! | 19 oz Can |
| Napa Cabbage - One Med Leaf | One Med Leaf | One Med Leaf | 1 | OZ | 1/2 | CUP |  |  | CUP | \#VALUE! | One Med Leaf |
| Arugula (salad leaves) | Salad Leaves | WHOLE or CHOPPED | 5 | OZ |  | CUPS |  |  | CUPS | \#VALUE! | Salad Leaves |
| Fresh Ginger | 1.25 " root $=1$ Tbsp. | Pealed, grated or minced | $3 / 8$ | OZ |  | Tbsp |  |  | Tbsp | \#VALUE! | 1.25 " root $=1$ Tbsp. |
| Mussels in Shell | 4" shell | $1 \mathrm{lb}=1$ main entrée, 3.5 oz shucked |  | OZ |  | lb |  |  | lb | \#VALUE! | 4" shell |
| Lime Juice | Racket Ball size | 1 Whole Lime |  |  | 1/4 | cup |  |  | cup | \#VALUE! | Racket Ball size |
| Beet | Racket Ball or Hardball size | 1 Medium Beet, skinned, no greens | 8 | OZ | 1/2 | CUP |  |  | CUP | \#VALUE! | Racket Ball or Hardball size |
| Garbanzos Beans-ChiChi Beans | 15 oz can | One Can, WHOLE or MASHED | 15 | OZ | $11 / 5$ | CUPS |  |  | CUPS | \#VALUE! | 15 oz can |
| Pickle | Large | One Large | 2.5 | OZ | 1/2 | CUP |  |  | CUP | \#VALUE! | Large |
| Banana | One Large Banana | MASHED | 4 | OZ | 1/2 | CUP |  |  | CUP | \#VALUE! | One Large Banana |

