Mexican Pantry Checklist

Choose ingredients for meals you enjoy. Start with the recipes you cook; you do not need every item on this list.

A small pantry can make many meals

Check what you need after looking in your cupboard.

Guide Published guide: tap the label or ingredient name.
Unmarked ingredients have no dedicated guide yet.

Dried chiles

- [ ] **Guajillo** Guide
  Red chile sauces and pozole.
- [ ] **Ancho** Guide
  Rich red sauces and moles.
- [ ] **Pasilla**
  Dark sauces and mole blends.
- [ ] **Mulato**
  Deeply flavored mole mixtures.
- [ ] **Morita**
  Smoky salsa and chile sauces.
- [ ] **Chile de Árbol** Guide
  Use a little when you want heat.
- [ ] **Chile Japonés**
  For toasted or fried chile salsas.
- [ ] **Chiltepín**
  Small chiles; add gradually.

Herbs, spices & seeds

- [ ] **Mexican oregano** Guide
  Herbal seasoning for sauces and pozole.
- [ ] **Epazote** Guide
  Use recipe amounts; fresh or dried.
- [ ] **Achiote paste / annatto** Guide
  Check form; paste and seed differ.
- [ ] **Mexican canela / cinnamon sticks**
  For café de olla and sweet dishes.
- [ ] **Cumin seed**
  Whole seeds for measured seasoning.
- [ ] **Whole cloves**
  Strong spice; a little goes a long way.
- [ ] **Allspice berries**
  Whole spice for sauces and stews.
- [ ] **Pepitas**
  Pumpkin seeds; match raw or roasted.
- [ ] **Sesame seed**
  Garnishes, sauces and moles.

Before you add it to the cart

Match the recipe's exact chile, herb, or seed. Buy smaller amounts while you learn what you use most. Check whether a recipe wants whole, ground, raw, roasted, fresh, or dried.

Make it your pantry

Use the checklist as a menu-planning companion. Choose the format, package size, and amount that fit the meal you are making.

Masa, corn & beans

- ☐ **White hominy** — Guide
  Canned or dried: check cooking time.
- ☐ **Masa harina** — Guide
  Choose the flour for your recipe.
- ☐ **Pinto or peruano beans**
  Dried and canned have different timing.
- ☐ **Corn husks**
  Wrappers for tamales - not food.

Sauces & condiments

- ☐ **Chipotles in adobo**
  Smoky chiles plus sauce.
- ☐ **Pickled jalapeños**
  Check slice style and heat.
- ☐ **Salsa negra**
  Compare ingredients; styles vary.
- ☐ **Maggi Jugo seasoning**
  Concentrated seasoning; taste first.
- ☐ **Mexican-style chicken bouillon**
  Check salt and portion guidance.

Baking & drinks

- ☐ **Mexican chocolate tablets** — Guide
  Tablets differ in sugar and spices.
- ☐ **Dried hibiscus / jamaica**
  Look for food-grade dried hibiscus.
- ☐ **Piloncillo** — Guide
  Whole cane sugar; cone or pieces.
- ☐ **Tamarind pulp or concentrate**
  Check for added sugar and dilution.

Optional treats: Mexican candy is a celebration extra, not a pantry requirement.

This week's recipe plan

Pick one or two recipes, then buy only the missing ingredients.

Recipe I want to make _____

Ingredients I already have	Ingredients I need to buy

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homemadealways.com/pantry/