Passport Kitchen: Chinese Pantry Essentials Checklist

Use this Passport Kitchen checklist to stock your Chinese pantry with confidence. Print it and check off items as you shop at your local Asian market.

# Everyday Essentials

☐ Soy Sauce (Light & Dark)

☐ Shaoxing Wine (Chinese Cooking Wine)

☐ Rice Vinegar

☐ Oyster Sauce

☐ Sesame Oil

☐ Chili Oil

☐ Doubanjiang (Fermented Chili Bean Paste)

Lao Gan Ma

☐ Hoisin Sauce

☐ Five-Spice Powder

☐ Dried Noodles (Egg Noodles, Wheat Noodles)

☐ Rice (Jasmine, Sticky, or Long-Grain)

☐ Dried Mushrooms (Shiitake, Black Fungus)

☐ Fresh Ginger

☐ Garlic

☐ Scallions (Green Onions)

# Specialty Ingredients

☐ Sichuan Peppercorns

☐ Black Vinegar (Zhenjiang)

☐ Fermented Black Beans (Douchi)

☐ Dried Shrimp or Scallops

☐ Lotus Root

☐ Chinese Greens (Gai Lan, Bok Choy, Napa Cabbage)

☐ Pickled Mustard Greens

☐ Chinese Sausages (Lap Cheong)

☐ Red Yeast Rice

☐ Fermented Tofu

☐ Hot Pot Soup Bases

# Suggested Equipment

☐ Carbon Steel Wok

☐ Wok Spatula & Ladle

☐ Chinese Cleaver

☐ Rice Cooker

☐ Bamboo Steamer or Metal Steamer Basket

☐ Spider Skimmer

☐ Cooking Chopsticks

☐ Clay Pot (Sandpot)

☐ Dumpling Press or Small Rolling Pin

☐ Porcelain Soup Spoons & Bowls

Passport Kitchen – Cooking That Takes You Places