



Summer Vacation Cooking Kit

Don't lug your whole kitchen — but don't start from scratch either.

Pack Your Pantry Bag

- **Small bottle of olive oil**
Just in case
- **Flour (1–1½ cups)**
Just in case
- **Sugar (2–3 cups)**
For hot tea & iced tea
- **Salt & pepper**
For obvious reasons
- **Garlic powder**
Tacos, spaghetti & burgers
- **Whole cloves (8–12)**
For the BBQ pork
- **Tea bags**
Hot tea & iced tea
- **Taco seasoning packet**
For the tacos
- **Splenda packets**
For coffee/tea (if you use it)
- **Peanut butter**
Emergency meal — toast or sandwiches
- **Loaf of bread**
Toast, sandwiches, grilled cheese in a pinch

Small Cooler Essentials

- **5 lb pork tenderloin (frozen)**
Your ice pack — goes straight into the crockpot!
- **Ketchup**
Sandwiches, burgers & hot dogs
- **Mustard**
Sandwiches, burgers & hot dogs
- **Mayo**
Sandwiches, burgers & hot dogs
- **Butter**
Toast & spaghetti
- **Jam**
Toast or sandwiches
- **Coffee creamers**
Obviously for coffee

IF YOU HAVE ROOM:

- **Sour cream**
For tacos
- **Ranch dressing**
Salad or dip
- **American cheese**
Grilled cheese with bread & butter

Easy Vacay Meals — Only 5 Grocery Items Per Meal!

Tacos

- Ground beef
- Taco shells
- Salsa
- Lettuce
- Cheese

Spaghetti

- Pasta
- Jar sauce
- Ground beef
- Garlic bread
- Salad

Burgers + Hot Dogs

- Burger patties
- Hot dogs
- Chips
- Fruit
- Buns

Crockpot BBQ Pork

- Potato salad
- Pasta salad
- Buns
- BBQ sauce
- 3 onions



Stephanie's Crockpot BBQ Pulled Pork

Set it before bed — wake up to an amazing smell

Ingredients

- **5 lbs pork shoulder or tenderloin** (*I use tenderloin*)
- **8–12 whole cloves** *from your pantry bag*
- **3 large onions** *thinly sliced*
- **Salt & pepper** *from your pantry bag*
- **1½ cups water**
- **40 oz BBQ sauce** (*large bottle*)
- **Buns** *if desired*

Instructions

- 1 Put pork in crockpot fat side up. Season with salt and pepper and poke whole cloves into the meat.
- 2 Layer onions on top and around the sides.
- 3 Pour water into the side of the crockpot so as not to wash off the seasoning.
- 4 Cook on LOW for 8–10 hours. (I do it overnight.)
- 5 Pull out pork and remove cloves and any remaining fat. Once cooled a little, shred the pork.
- 6 Mash up the onions and add about ½ cup of the meat drippings. Add everything back into the crockpot.
- 7 Stir in the large bottle of BBQ sauce. Cook on HIGH for 3–4 hours.
- 8 Serve with buns, coleslaw, potato salad, pasta salad — whatever you wish!!

Stephanie's Tip:

I put the frozen pork tenderloin right in the cooler — it keeps everything cold on the drive and is thawed and ready to go when you arrive. Start it before bed and wake up to the most amazing smell. Shred, add BBQ sauce, cook a few more hours — vacation dinner is DONE!

More recipes, tips & meal plans at StephanieCooksForACrowd.com