Diabetic Pantry: Foods to Stock Up On



Written by Frances Towner Giedt

Whether you have type 1diabetes or type 2 diabetes, being committed to incorporating healthy, nutritious foods on a daily basis can help you manage your diabetes. One of the most crucial things you can do to eat well with diabetes is to keep a well-stocked pantry. That way, you're prepared to cook healthy meals.

Shop for fresh vegetables, fruits, fish, poultry, lean meats, and low-fat dairy, and then prepare diabetic-friendly recipes using food staples in your pantry.

Below is an extensive list of suggested food items you can keep on hand when cooking and eating to help manage diabetes.

Vinegar

- Balsamic
- Cider
- Fruit-infused

- Herb-infused
- Malt
- Red wine

- Rice wine
- Sherry
- White wine

Cooking Sprays

- Available in aerosol and refrigerated pumps
- Also available in a variety of flavors, including butter, olive oil, and vegetable sprays

Oils

- Canola
- Olive

- Safflower
 - Sesame
- Not necessary, but these are good for added flavor: almond, avocado, grapeseed, hazelnut, peanut, and walnut oils

Grains

- Couscous
- Instant polenta
- Kasha
- Millet
- Quinoa
- Rice: white, basmati, brown, quickcooking, and wild
- **Dried Beans and Legumes**
 - Black beans
 - Black-eyed peas
 - Cannellini
 - Chickpeas
 - White beans

- Rolled oats
- Stone-ground yellow and white cornmeal

- Lentils: brown and red
- Navv
- Pinto

- Angel hair
- Bow ties (farfalle)
- Lasagna

- Linguine
- Penne
- Rotelle

- Spaghetti
- Ziti

Baking Needs

- Baking powder
- Baking soda
- Baker's spray (combined with flour)
- Brown sugar
- Cocoa powder
- Cornstarch

- Cream of tarter
- Cry bread crumbs (unseasoned)
- Graham cracker crumbs
- Honey
- Non-fat pancake mix

- Salt and kosher salt
- Sugar
- Sugar substitutes
- Unbleached allpurpose flour
- Vanilla extract

Canned and Packages Goods

- Black beans
- Canned pumpkin
- Cannellini beans
- Capers
- Chickpeas
- Cognac for cooking
- Dried chiles
- Dried mushrooms
- Dry red and white wine for cooking
- Dry roasted peanuts
- Dry sherry for cooking
- Evaporated skim milk
- White beans
- Worcestershire sauce

- Fat-free no-salt-added chicken and vegetable broth
- Garlic sauce
- Hoisin sauce
- Hot pepper sauces
- Natural peanut butter
- Navy beans
- No-salt-added canned tomatoes
- No-salt-added tomato paste
- No-sugar added dried fruits

- No-sugar-added fruit spread
- Pinto beans
- Powdered buttermilk
- Reduced-sodium soy sauce
- Regular and coarse ground Dijon mustard
- Rum for cooking
- Sun-dried tomatoes (dry-packed)
- Tequila for cooking
- Unsweetened fruit juices

Dried Herbs and Spices

- Basil
- Bay leaves
- Caraway seed
- Celery seed
- Chili powder
- Cloves
- Coriander
- Crushed red pepper flakes
- Curry powder

- Dill
- Dry mustard
- Fennel seed
- Fines herbes
- Ground allspice
- Ground cinnamon
- Ground cumin
- Ground ginger
- Marjoram
- Paprika

- Peppercorns
- Poppy seeds
- Rosemary
- Saffron
- Sage
- Savory
- Sesame seeds
- Thyme

- Bread dough
- Filo dough
- Frozen no-sugar-added fruits and berries

In the Refrigerator

- Anchovy paste in a tube
- Dill pickles
- Egg substitute
- Eggs
- Fat-free cream cheese
- Fat-free mozzarella cheese
- Fat-free ricotta cheese
- Fat-free sour cream
- Fresh ginger

- Fresh herbs and parsley
- Fresh vegetables in season
- Garlic
- Lemons
- Limes
- Onions: white, yellow, sweet (seasonal), and red
- Oranges
- Other fresh fruit in season

- Part-skim Parmesan cheese
- Potatoes: red, Russet, and Yukon Gold; sweet potatoes
- Reduced-fat tub margarine
- Salad
- Scallions
- Shallots
- Skim milk
- Tomato paste in a tube

These foods are suggestions to keep a well-stocked pantry—and kitchen—and whether you have type 1 diabetes or type 2 diabetes, they can help you plan your meals.

http://www.diabeticlifestyle.com/eating-well/diabetic-pantry-foods-stock Updated on: April 15, 2011