PANTRY PREP

FOODS TO BUY BEFORE A STORM HITS







To prepare for a potential power outage, stock up on at least a three-day supply of food and water for each person in your home.

Consider foods that:

- are nutritious, ready to eat, and do not need to be refrigerated or cooked
- ✓ will meet your family's dietary needs
- are from each of the five food groups
- ✓ are lower in sodium, added sugars, and saturated fats
- ✓ your family will enjoy

Have enough water to drink:

✓ A three-day supply of at least one gallon of water per person per day.



1 gallon

16 cups (8 ounces each)



SHELF-STABLE FOODS

Choose a variety of items from each food group. Look for foods that do not need to be refrigerated or cooked. Have a manual can opener available.

FRUITS



- canned fruit
 - 100% juice
- dried fruit

VEGETABLES

- canned vegetables
- salsa
- 100% juice

GRAINS



- whole grain breads, cereals, tortillas, tortilla chips, crackers
- popped popcorn

PROTEIN FOODS



- canned poultry, meat, seafood, beans
- nuts, peanut butter

DAIRY



- shelf-stable milk, soy milk
- powdered or evaporated milk

FOOD FOR THOUGHT

Here are some food safety tips and two recipes you could make during a power outage.

Quick Black Bean Salsa

Serves: 6 | **Serving Size:** ½ cup salsa with 1 ounce (about 10) tortilla chips

Ingredients:

- 1 can (15 ounces) black beans
- 1 can (15 ounces) corn
- 1 jar (16 ounces) salsa
- 6 ounces tortilla chips (about 60 chips)

Steps:

- 1. Drain black beans (rinse if possible). Drain corn.
- 2. Mix first three ingredients together in a large bowl.
- 3. Serve with tortilla chips.

Adapted from an Iowa State University
Extension and Outreach recipe

Nutrition Facts

6 servings per container

Serving size 1/2 cup salsa with 10 chips

	10 ompo
Amount per serving Calories	270
%	Daily Value*
Total Fat 7g	9%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	17%
Total Carbohydrate 39g	14%
Dietary Fiber 8g	29%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 1mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Potassium 178mg

-Admindration

DON'T FORGET FOOD SAFETY

Once opened, many foods are no longer shelf stable. To reduce the risk of foodborne illness, eat these foods within TWO HOURS AFTER OPENING.



AND MAKING CLEAN-UP EASY

- ✓ In case water is not available for clean up, stock up on:
 - hand sanitizer or sanitizing wipes
 - paper towels
 - disposable plates and cups
 - disposable forks, knives, and spoons

Do-It-Yourself Trail Mix

Serves: 6 | Serving Size: ½ cup

Ingredients:

- ½ cup square-type whole grain cereal
- ½ cup O-type whole grain cereal
- ½ cup puff-type whole grain cereal
- ½ cup dried fruit of your choice
- ½ cup small pretzels
- ½ cup nuts of your choice

Step:

1. Mix all ingredients together in a large bowl.

 Adapted from an Oregon State University Food Hero recipe

Nutrition Facts 6 servings per container Serving size 1/2 cup Amount per serving 150 **Calories** % Daily Value* Total Fat 7g Saturated Fat 1g Trans Fat 0g Cholesterol 0mg 0% 5% Sodium 105mg 8% Total Carbohydrate 22g Dietary Fiber 0g 0% Total Sugars 8g Includes 0g Added Sugars 0% Protein 4g Vitamin D 0mcg 0% Calcium 41mg 4% 15% Iron 3mg Potassium 204mg *The % Daily Value tells you how much a nutrient in a

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Updated May 2019