

MAIN DISHES

Chicken dishes

Breaded Chicken

Rub meat with lemon juice or dip in milk

Crunch up melba toast and mix with seasonings of choice

Coat meat with mixture and bake or grill on George Forman

Orange Ginger Chicken

100g chicken – cut into chunks

black pepper - orange – cut in 1/4s

2-3 cloves minced garlic - 1/2 t basil

1 T fresh ginger root (about 1/2"-1" long piece, peeled & minced)

juice of half lemon

1. Preheat pan over MED heat.
2. Sprinkle chicken with pepper.
3. Add chicken to pan and stir fry until brown on all sides, about 5-10 mins.
4. Add garlic and cook for 1 min.
5. Squeeze juice of orange quarters over chicken.
6. Peel & separate orange into sections. Add orange sections, ginger, lemon juice, and basil. Stir well. Cover and simmer for about 20-30 mins.

HCG Mixture-Yummy!

3.52 oz of ground chicken (or turkey)

2-3 cans of organic stewed tomatoes (or crushed tomatoes if you can't find stewed – tomatoes that don't have sugar or corn starch in it)

3-4 garlic cloves, crushed

Season with parsley, cumin, basil, rosemary, salt, red pepper

flakes.

Brown chicken with seasonings and then add tomatoes.
Simmer for 10 minutes

Garlic Chicken

100g chicken 400g chicken – 4 servings

diced onion

3-5 cloves garlic – unpeeled & left whole

juice of half lemon

black pepper to taste

1. Preheat oven to 350.
2. Heat non-stick saucepan over MED.
3. Add the onion. Stir constantly until tender. 5-10 mins.
4. Transfer onions to glass baking dish.
5. Place chicken atop onions.
6. Squeeze on lemon juice & sprinkle with pepper.
7. Place garlic around and on the chicken.
8. Cover tightly either with lid or aluminum foil.
9. Cook for 30-45 mins or until chicken is no longer pink

Shake and Bake Chicken or Fish

4 chicken breasts

dash of salt & pepper, thyme, rosemary

1 packet of stevia

combine all ingredients inside a bag and shake well. Grill till done

Chinese Chicken (or other meat)

cubed meat 100 grams (chicken, shrimp, or steak)

5 Tbsp of chicken Broth

Cabbage

Dash of onion salt, Chinese 5 spice, salt & pepper

1 minced clove of garlic

½ packet of stevia

Shred cabbage. Sautee minced garlic in 1 Tbsp of bouillon

base. Add 2 Tbsp of base & cabbage over med heat. Remove while still crunchy. Combine 2 Tbsp of bouillon base, onion salt, Chinese 5 spice and stevia. Pour into pan with cubed meat. Stir fry this mixture. Throw cabbage back in for 1-2 minutes until heated

"Spicy Baked Chicken-"

4 chicken breasts

1 onion cut up

2 cloves of garlic

Tony Chachere's Creole Seasoning

*Season Chicken and place in baking pan. Place onions and garlic on top. Cover w/foil and bake 35 minutes at 375'

Fried Chicken Tenders

100g chicken

1 T milk

1 grissini

Seasonings (salt, pepper, paprika, ground red pepper, garlic powder)

1. Preheat oven to 350.
2. Slice chicken breast into 3 tenders.
3. In small bowl, mix milk and any seasonings you prefer.
4. Grind grissini in food processor until it is a powder. (I use my coffee grinder.)
5. Put grissini powder in a separate small bowl.
6. Add chicken to milk mixture and toss to coat well.
7. Then one at a time, place chicken in grissini powder and coat both sides of chicken.
8. Place chicken in glass baking dish and bake 30-40 mins, turning over halfway through.
9. In last 5 mins, turn on broiler and broil 2-3 mins each side.
Serve immediately

"Cajun Chicken-"

2 chicken breasts

a dash of salt & pepper, onion powder, garlic powder

2 tsp of water.

Rub spice mixture into chicken and marinate for at least 1 hour. Grill

Fajitas/ Carne Asada

100 grams sliced chicken cut into strips

Tomatoes

Fried Chicken-(fish works too)"

1 chicken breast

1 Tbsp. of milk

1 crushed melba toast

Salt & pepper

Dip chicken in milk & coat w/crushed melba toast crumbs.

Cook in non-stick pan. Salt/pepper/other spices to taste.

Tomato Basil Chicken

1 chicken breast cubed - 1 cup chopped tomatoes

¼ cup of water - 2 Tbsp. of lemon juice

2 Tbsp. of chopped onion - 2 garlic clove minced

3 fresh basil leaves sliced

¼ tsp. oregano, garlic powder, onion powder

salt, pepper, and cayenne to taste.

lightly brown chicken in saucepan with lemon juice. Add garlic, onion, spices and water. After chicken is cooked add fresh tomatoes and basil. Cook for additional 10 minutes.

Add salt& pepper. * 1 serving

Chicken Curry

100 grams cubed chicken

¼ cup chicken broth or water

¼ teaspoon curry powder or to taste

Pinch of turmeric

Dash of garlic powder

Dash of onion powder

1 tablespoon minced onion

Salt and pepper to taste

Stevia to taste

Cayenne to taste

Dissolve spices in chicken broth in a small saucepan. Add chopped onion, garlic and chicken. Add Stevia to taste for a more sweet curry. Sauté chicken in liquid until fully cooked and liquid is reduced by half. Additional water may be added to achieve desired consistency. Serve hot or cold.

Makes 1 serving (1 protein)

Sweet Lemon Chicken

100 grams thinly sliced chicken

½ lemon with rind

1 tablespoon Bragg's liquid aminos

¼ cup chicken broth or water

1 cup water

Dash of cayenne pepper

Salt to taste

Stevia to taste (optional)

Slice up ½ lemons in to quarters and add to water. In a small saucepan boil lemon quarters until pulp comes out of the rind. Add broth, chicken, Bragg's and spices and simmer on low heat until chicken is cooked & sauce is reduced by half. Deglaze periodically with water if necessary.

Garnish with fresh lemon slices, lemon zest or mint. Makes 1 serving (1 protein)

Chicken Pesto

100 grams thinly sliced or whole chicken breast

3 tablespoons lemon juice

Salt and pepper to taste

Pesto

3 cloves raw garlic

¼ cup fresh basil leaves

2 tablespoons apple cider vinegar

¼ cup chicken broth or water

2 tablespoons lemon juice

¼ teaspoon dried oregano

Salt and black pepper to taste

Marinate chicken in lemon juice, salt and pepper. Fry in a pan until lightly

browned and cooked thoroughly. For the pesto sauce, puree fresh basil,

garlic, chicken broth, and lemon juice in a food processor.

Add pesto

mixture to chicken, add a little water and cook on medium heat coating

chicken with pesto mixture. Add salt and pepper to taste and serve hot.

Pesto sauce may be made by itself and added to vegetables or other protein options.

Makes 1 serving (1 protein) Makes 2-3 servings of pesto sauce.

Phase 3 modifications: Add ¼ cup pine nuts or walnuts and ¼ cup parmesan cheese to the food processor along with ¼ cup of olive oil. For a creamy pesto, add a little half and half and omit the lemon juice.

Oriental Ginger Chicken

100 grams chicken

¼ cup chicken broth or water

4 tablespoons lemon juice

¼ teaspoon lemon or orange zest

½ teaspoon fresh ginger

4 tablespoons Bragg's liquid aminos

1 tablespoon chopped onion

Stevia to taste

Salt and pepper to taste

Cayenne pepper to taste

In a small sauce pan, sauté chicken in a little lemon juice and water until

slightly browned. Add spices, ginger, salt, lemon and stevia.

Add Bragg's

liquid aminos and cook thoroughly. Deglaze the pan periodically by adding

a little water. Serve hot and garnish with lemon or orange slices.

Makes 1 serving (1 protein)

Chicken & Salsa

4 oz. chicken breast grilled or cooked with a tsp. of olive oil in pan with light pepper and salt

To make your salsa mix together the following in a separate bowl:

3 sm. tomatoes diced

1/4 c. white onions chopped

a handful of fresh cilantro chopped

3 Tablespoons of white wine vinegar or raspberry vinegar

tsp. lemon juice

light salt and pepper for taste

Mix these together and serve with chicken either on side or on top

Chicken Apple Sausage

100 grams ground chicken breast

2 tablespoons minced apple

1 serving Melba toast crumbs (optional)

2 tablespoons chicken broth or water

2 tablespoons apple juice

1 tablespoon finely minced onion

Dash of garlic powder

Dash of onion powder

Dash of cinnamon

Dash of clove or nutmeg (optional)

Dash of cayenne to taste

Stevia to taste (optional)

Salt and black pepper to taste

Combine ground chicken, diced apple, and dry spices in a small bowl. Add

in the minced onion and apple juice and mix thoroughly.

Form into 2-3

round patties and fry in chicken broth until fully cooked and lightly brown.

Deglaze periodically with a little water to intensify the flavors and keep the patties moist.

Makes 1 serving (1 protein, 1 fruit, 1 Melba toast)

Chicken Asparagus Bake

100 grams cubed chicken

Asparagus chopped

½ cup chicken broth or water
1 Melba toast crushed (optional)
1 clove garlic crushed and minced
2 tablespoons onion chopped
Dash of paprika
Salt and pepper to taste
Place chicken, asparagus, liquids, and spices and pour into small baking dish. Bake at 375 degrees for 30 minutes or until bubbly and hot. Top with crushed Melba toast crumbs and sprinkle with paprika.
Makes 1 serving (1 protein, 1 vegetable, 1 Melba toast)

Chicken Tacos

100 grams finely chopped or ground chicken breast
¼ cup chicken broth or water
1 tablespoon chopped onion
1 clove garlic crushed and minced
1/8 teaspoon oregano
Cayenne pepper to taste
Pinch of cumin
Fresh cilantro chopped
2-4 large lettuce leaves
In a small frying pan cook chicken in broth. Add onion, garlic, and spices. Deglaze pan with lemon juice or a little water. Serve chicken taco style in butter lettuce or romaine leaves or top with salsa.
Makes 1 serving (1 protein, 1 vegetable)

Rosemary Chicken

100 grams thick sliced or whole chicken breast
1 serving Melba toast crumbs
¼ cup chicken broth or water
3 tablespoons lemon juice
½ teaspoon fresh rosemary
¼ teaspoon onion powder
¼ teaspoon garlic powder
Salt and pepper to taste
Pinch of lemon zest
Marinate chicken in lemon juice, salt and rosemary. Mix spices and Melba toast crumbs together in shallow bowl or plate. Coat the chicken pieces with spice mixture and place in baking dish. Add broth and top chicken with

additional spice mixture. Bake chicken at 350 for approximately 20 minutes or until cooked. Sprinkle chicken with lemon juice, salt, and pepper to taste.

Garnish with fresh chopped parsley and lemon slices.

Makes 1 serving (1 protein, 1 Melba toast)

Tomato Basil Chicken

100 grams cubed chicken

1 cup chopped tomato

¼ cup chicken broth or water

2 tablespoons lemon juice

2 tablespoons chopped onion

1-2 cloves garlic sliced

3 leaves basil rolled and sliced

1/8 teaspoon oregano fresh or dried

Dash of garlic powder

Dash of onion powder

Cayenne to taste

Salt and pepper to taste

Lightly brown the chicken in small saucepan with lemon juice. Add garlic, onion, spices and water. After chicken is cooked add fresh tomatoes and basil. Continue cooking for 5-10 minutes. Salt and pepper to taste, garnish with fresh basil.

Makes 1 serving (1 protein, 1 vegetable)

Barbecued Chicken

100 grams of chicken breast whole

1 serving of barbecue sauce

Coat chicken with barbeque sauce and fry with a little water in small frying pan until cooked thoroughly on low heat. Stir constantly and add water so that it doesn't burn or grill on the barbeque. Serve hot. Add salt and pepper to taste.

Makes 1 serving (1 protein, 1 vegetable)

Sweet Mustard Chicken

100 grams chicken breast

¼ cup chicken broth or water

2 tablespoons Bragg's liquid aminos

1/8 teaspoon mustard powder or to taste

¼ teaspoon fresh ginger or sprinkle of ginger powder
1 tablespoon chopped onion
½ teaspoon garlic powder
Salt and pepper to taste
Stevia to taste

Dissolve spices in chicken broth. Add chicken, broth, and onion, to a small saucepan and cook on medium heat for about 5-10 minutes or until chicken is tender. Periodically deglaze the pan with a little water to create a richer sauce.

Chicken Cacciatore

100 grams diced chicken breast
1-2 cups chopped tomatoes
¼ cup chicken broth or water
2 tablespoons tomato paste
1 tablespoon apple cider vinegar
2 tablespoons lemon juice
1 tablespoon Bragg's liquid aminos
2 tablespoons chopped onion
2 cloves crushed and minced garlic
¼ teaspoon onion powder
¼ teaspoon garlic powder
1 bay leaf
Pinch of cayenne to taste
Stevia to taste

Brown the chicken with garlic, onion, and lemon juice in a small saucepan. Deglaze the pan with chicken broth. Add tomatoes, tomato paste, vinegar & spices. Simmer on low for 20 minutes stirring occasionally. Remove bay leaf . Serve hot. Makes 1 serving (1 protein/1 veg,)

Buffalo Style Chicken Fingers

100 grams of chicken cut into long thin strips
Melba toast crushed (optional)
2 tablespoons hot sauce
4 tablespoons lemon juice
Salt and black pepper to taste

Marinate chicken strips in lemon juice and salt. Coat chicken strips with Melba crumbs. Fry in frying pan until lightly browned and cooked thoroughly. Toss with hot sauce and black pepper to taste. Serve as finger food or as an entrée. Serve with raw celery sticks or desired vegetable. Garnish with parsley.

Makes 1 serving (1 protein, 1 Melba toast)

Sweet and Sour Chicken

100 grams chicken breast
½ orange, ½ lemon with rind
1 cup water
1 tablespoon Bragg's liquid aminos
2 tablespoons apple cider vinegar
1 tablespoon minced onion
1 tablespoon lemon and/or orange zest
Dash of garlic powder
Dash of onion powder
1 tablespoon hot sauce
Cayenne pepper to taste
Salt and pepper to taste
Stevia to taste

In a frying pan or small saucepan place ½ orange and ½ lemons with the rind in water and boil until pulp comes out of the rind. Remove rinds from the water and scrap out remaining pulp and juice with a spoon. Add spices, onion, and stevia to taste. Add chicken and cook until liquid is reduced by approximately half and desired consistency is achieved. Add onion and garlic powders which act as slight thickening agent. Serve hot and garnish with lemon.

Makes 1 serving (1 protein, 1 fruit)

Phase 3 modifications: Add a small amount of fresh pineapple, bell pepper, and chopped mushrooms.

Chicken Paprika

100 grams chicken
½ cup chicken broth or water
3 tablespoons tomato paste
1 teaspoon paprika
1 tablespoon chopped red onion
1 clove garlic crushed and minced
1 bay leaf
Salt and pepper to taste
Combine broth, chicken, broth, garlic, and onion. Stir in tomato paste and

spices. Simmer chicken mixture for 20 minutes or more. Serve with sliced tomatoes and garnish with parsley.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Sauté the chicken in a little butter or olive oil, then add tomato, broth, and ¼ cup sour cream.

Spicy Chicken Sausage Patties

100 grams ground chicken breast (must be breast meat, no dark meat)

Dash of onion powder

Dash of garlic powder

1 tablespoon minced onion

1 clove of garlic crushed and minced

Cayenne pepper to taste

Salt and pepper to taste

Mix ingredients thoroughly in small bowl. Form mixture into 2 or 3 patties and fry in small saucepan deglazing periodically with water to enhance flavor and keep chicken moist. Cook thoroughly until lightly browned. Makes 1 serving (1 protein)

Stuffed Chicken Rolls

100 grams chicken breast

Spinach

½ cup chicken broth or water

1 tablespoon chopped onion

1 clove of garlic crushed and minced

1 tablespoon lemon juice

Dash of onion powder

Dash of garlic powder

Pinch of cayenne pepper

Salt and pepper to taste

Tenderize chicken manually by pounding until flat. Cook spinach lightly with garlic, onion and spices. Strain out excess liquid from the spinach and place mound of spinach in the center of the pounded chicken. Roll up the spinach mixture inside the chicken breast. Place rolls in baking dish and add chicken broth to the pan. Bake the rolls in 350 degree oven for about 15 minutes or until chicken is cooked completely.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Brush chicken with olive oil, add

marinara sauce, and top with mozzarella cheese if desired. Bake until brown and bubbly. Another modification is to mix the spinach mixture with ricotta cheese or sliced mushrooms.

Bruchetta Chicken

100 grams thick sliced or whole chicken breast

1 Melba toast crushed into crumbs

2 medium Roma tomatoes

2 tablespoons lemon juice

1 tablespoon Bragg's liquid aminos

2 tablespoons apple cider vinegar

2 cloves finely chopped garlic

3 large fresh basil leaves rolled and sliced

Pinch of dried oregano

Pinch of marjoram

Salt and black pepper to taste

Marinate chicken in lemon juice, Braggs, vinegar, salt, and pepper. Mix Melba crumbs with dry spices. Coat the chicken in Melba crumbs/herb mixture and fry chicken in small pan until golden brown. Deglaze the pan periodically with a little broth to keep chicken from burning. For the bruchetta sauce; chop tomatoes finely and put into small bowl. Roll basil leaves together, crush lightly and cut horizontally to create fine slices. Mix ingredients together with lemon juice, vinegar and salt and pepper to taste. Serve chilled bruchetta sauce over the hot chicken.

Makes 1 serving (1 protein, 1 vegetable, 1 Melba toast)

Phase 3 modifications: Brush chicken breasts with olive oil and substitute balsamic vinegar (check the sugar count) for the bruchetta. Serve with fresh grated parmesan cheese or lay a slice of provolone cheese over the breast then top with bruchetta sauce.

Oregano Chicken

100 grams chicken breast
1 teaspoon dried oregano or 1 tablespoon fresh finely minced
1 serving Melba toast crumbs (optional)
¼ cup chicken broth or water
¼ teaspoon garlic powder
¼ teaspoon onion powder
Salt and pepper to taste

Crush Melba toast into fine powder and mix with dried spices. Dip chicken breast in chicken broth and coat with Melba spice mixture. Layer in baking dish and add remaining broth to the bottom. Bake at 350 degree oven for 15-20 minutes until crusty brown on top. Add a little water if necessary to keep chicken from burning.

Makes 1 serving (1 protein, 1 Melba toast)

Phase 3 modifications: Dip chicken in egg and coat with herbed Melba toast or parmesan cheese. Fry with a little olive oil. Top with marinara sauce and cheese or a lemon butter sauce and parmesan.

Lemon Chicken

100 grams chicken breast
Juice of ½ lemon
1 tablespoon minced onion
Pinch of ginger
Pinch of ground coriander
Pinch of saffron
Pinch of lemon zest
Salt and pepper to taste
Lemon slices

Marinate saffron strands in lemon juice then crush into a paste. Add dry spices. Dip chicken breast in lemon juice and spice mixture. Rub additional spices into chicken breast with salt and pepper. Wrap individual servings in foil and cover with slices of lemon and a little of the saffron mixture. Bake chicken at 350 for 20-30 minutes or until chicken is cooked completely and tender. Makes 1 serving (1 protein)

Baked Apple Chicken

100 grams cubed chicken
½ finely chopped apple
2 tablespoons lemon juice
1 tablespoon apple cider vinegar
1/8 teaspoon cinnamon
Salt and pepper to taste

Stevia to taste

Dash of cayenne

Lightly brown the chicken in lemon juice. Add chopped apple and evenly coat with a mixture of apple cider vinegar, lemon juice, stevia, cinnamon, cayenne and pinch of salt. Put in small baking dish and add additional vinegar and lemon juice. Serve with the rest of the apple in thin slices on the side. Makes 1 serving (1 protein, 1 fruit)

Orange Glazed Chicken Breast

100 grams chicken

One serving spicy orange sauce or sweet orange marinade (page 56, 54)

Prepare orange sauce. Cook the chicken with the sauce in small saucepan

with the juices or bake in oven at 375 degrees for approximately 20 minutes or

until cooked thoroughly. In a small saucepan reduce liquid until desired

consistency. Deglaze the pan periodically by adding water and pour

remaining mixture over chicken breast.

Makes 1 serving (1 protein, 1 fruit)

Roasted Garlic Chicken

100 grams chicken sliced

1 serving Melba toast crumbs

¼ cup chicken broth or water

2 tablespoons lemon juice

1 tablespoon Bragg's liquid aminos

2 cloves of garlic sliced

¼ teaspoon onion powder

½ teaspoon garlic powder

Salt and pepper to taste

Marinate chicken in liquid ingredients. Add dry spices to Melba toast crumbs and coat chicken with the herbed mixture. Place chicken in a small baking dish and add marinade to the bottom. Cover the chicken breast with slices of garlic and bake in 375 degree oven for 20 minutes or until thoroughly cooked and lightly brown. Garnish with chopped

parsley.

Makes 1 serving (1 protein 1 Melba toast)

Phase 3 modifications: baste chicken breast with olive oil. Add parmesan cheese to make the coating.

Savory Baked Chicken

100 grams chicken breast
1 serving Melba toast crumbs
½ cup chicken broth or water
2 tablespoons lemon juice
1 tablespoon Bragg's liquid aminos
¼ teaspoon onion powder
¼ teaspoon garlic powder
1/8 teaspoon thyme
Pinch of fresh or dried rosemary
1 teaspoon fresh chopped parsley
Salt and pepper to taste

Combine Melba powder with dried spices. Dip chicken breast in lemon juice and Bragg's liquid aminos and coat with herb mixture. Bake chicken in 350 degree oven for approximately 20 minutes or until thoroughly cooked.

Makes 1 serving (1 protein, 1 Melba toast)

Phase 3 modifications: Dip chicken in egg, add grated parmesan cheese to the spice mixture and drizzle with olive oil.

Mexican Style Chicken

100 grams cubed or sliced chicken
Chopped tomatoes
½ cup chicken broth or water
2 tablespoons lemon juice
Fresh chopped cilantro
1 tablespoon chopped onion
¼ teaspoon dried oregano
¼ clove fresh garlic minced
¼ teaspoon chili powder
Cayenne to taste
Pinch of cumin

Salt and pepper to taste

Lightly brown the chicken with a little lemon juice. Add spices, additional lemon juice, and chicken broth. When the chicken is cooked thoroughly, add fresh tomatoes and cilantro and cook for 5-10 more minutes.

Makes 1 serving (1 protein 1 vegetable)

Middle Eastern Spiced Chicken

100 grams chicken

1 cup chopped fresh tomatoes

½ cup chicken broth or water

3 tablespoons lemon juice

1 tablespoon minced onion

1 clove garlic crushed and minced

1/8 teaspoon fresh grated ginger

¼ teaspoon allspice

Dash of cumin

Dash of cinnamon

Salt and black pepper to taste

Combine spices with liquid ingredients. Bring to a boil. Add tomatoes and chicken to the sauce. Simmer for 20-30 minutes and serve. Makes 1 serving (1 protein 1 vegetable)

Szechwan Chicken

100 grams chicken breast

Cabbage

1 cup chicken broth or water

3 tablespoons Bragg's liquid aminos

1 teaspoon hot sauce

Pinch of crushed red pepper flakes

Pinch of fresh or powdered ginger

1 clove garlic crushed and minced

1 tablespoon chopped green onion

Stevia to taste

Brown Chicken in Bragg's and a little water. Add chicken broth and spices. Simmer for 5 minutes. Add the cabbage and allow to cook for 10 minutes or until cabbage is tender. Add additional water if necessary. Top with additional green onions for garnish and sprinkle with lemon juice and additional Bragg's.

Makes 1 serving (1 protein, 1 vegetable)

Crock Pot Chicken

Several 100 gram whole chicken breast pieces

½ cup chopped onion

5 cloves fresh chopped garlic

1 teaspoon paprika
½ teaspoon cayenne
1 teaspoon onion powder
½ teaspoon thyme
1 teaspoon garlic powder
1 teaspoon whole black peppercorns
Salt and pepper to taste
Place chicken pieces in crock-pot and cover w/enough water so not to burn. Add spices/onion. Cook on medium for 3 or more hours. Save juices for sauces and dressings. Makes 1 serving

Cinnamon Chicken

100 grams of chicken
1 serving Melba toast crumbs
½ cup chicken broth or water
¼ teaspoon ground cinnamon
Pinch of nutmeg
Pinch of cardamom
1/8 teaspoon curry powder
Dash of garlic powder
Salt and pepper to taste/Stevia to taste
Mix Melba crumbs with ½ of dry spices in small bowl. Dip chicken in broth, coat w/Melba mix. Lay out 100 gram servings in shallow baking dish. Add broth; mix in rest of spices. Top chicken w/remaining Melba mixture. Bake at 350 degrees for 20 minutes if fully cooked. Makes 1 serving

Tangy Vinegar Chicken

100 grams chicken breast
¼ cup chicken broth or water
¼ cup apple cider vinegar
2 tablespoons lemon juice
1 tablespoon chopped onion
1 clove diced garlic
Salt and pepper to taste
In small saucepan combine vinegar, chicken stock, onion, garlic, salt/pepper. Add chicken--cook thoroughly. Deglaze the pan periodically with a little water to create a sauce.

Makes 1 serving

Spicy Mustard Chicken

100 grams chicken

½ cup chicken broth or water

2 tablespoons lemon juice

1 tablespoon homemade mustard (page 50)

¼ teaspoon dried basil

1/8 teaspoon tarragon

Salt and pepper to taste/Stevia to taste

Lightly sauté the chicken in chicken broth, lemon juice, and spices until cooked. Simmer for additional 10 minutes and periodically deglaze the pan with a little water or additional broth to make the sauce. Makes 1 serving (1 protein)

Beef dishes

Roasted Beef and Apple Kabobs

100 grams of lean good quality beef or chunked chicken

1 apple cut into large chunks

¼ onion petals

½ cup beef, chicken, or vegetable broth

3 tablespoons apple cider vinegar

1 tablespoon Bragg's liquid aminos

Stevia to taste

Marinate beef or chicken in broth, vinegar, and spices. Layer apple, onion petals, and beef or protein chunks on wooden or metal skewers (If using wooden skewers soak them for a few minutes so they don't burn).

Barbeque directly or place on aluminum foil sheet and cook until desired level of doneness. Baste frequently with remaining marinade. Heat the remaining marinade in a small sauce pan and use as a dipping sauce.

Makes 1 serving (1 protein, 1 fruit)

Stuffed Chard Rolls

100 grams lean ground beef (per serving)

1 or more large chard leaves any kind

1 cup beef broth or 1 serving marinara sauce (page 48)

1 tablespoon finely minced onion

1 clove of garlic crushed and minced

1/8 teaspoon basil

1/8 teaspoon oregano

1/8 teaspoon onion powder

1/8 teaspoon garlic powder

Cayenne pepper to taste

Salt and pepper to taste

Cook ground beef with a little water. Add spices, garlic and onion to the beef. Lightly steam chard leaves until slightly soft. Wrap ground beef in chard leaf burrito style. Place wraps in baking dish. Cover with beef broth and bake at 350 for 20 minutes. Garnish with fresh spices or parsley.

Makes 1 serving (1 protein, 1 vegetable)

Slow cooker Roast

1 very lean roast (trim extra fat)

1 whole onion chopped

1 whole stalk of chopped celery

½ cup of water

salt & pepper, minced garlic, spice blend.

Place all ingredients in crock pot-cook on low 8-12 hours .

This is so yummy by itself, rolled into lettuce wraps or atop a bed of shredded lettuce!

Bunless Burgers

Grill chicken, turkey burgers or beef patties and season to taste.

Layer between 2 lettuce leafs

Add grilled sweet onions and tomatoes

Meat Kabobs

100 grams of meat of choice

1 sweet onion

1/4 cup of dressing

1 tsp Seasoning

cut meat into cubes. Cut onion into small wedges. Combine seasoning and dressing and marinate with meat and onions for 4 hours. Place on metal skewers and grill on medium

heat

Pot Roast

1 shoulder roast weighed in 100 gram increments

Tomatoes

5 cloves chopped garlic

½ chopped onion

1 tablespoon paprika

Cayenne to taste

Salt and black pepper to taste

Rub spices into meat on all sides. Place in crock pot and fill halfway. Add celery to liquid. Heat on high for 30 minutes then reduce heat to low and cook for 6-8 hours until fork tender. Separate into 9 equal servings and enjoy. Save the juice to make sauces and dressings. Save the celery to make soup. Always refrigerate and skim off any excess fat. Makes multiple servings (1 protein, 1 vegetable)

Phase 3 modifications: Sear on high heat with olive oil on all sides before placing in the crock-pot to cook.

Meatloaf

100 grams lean ground beef

1 serving Melba toast crumbs

1 ketchup recipe

1 tablespoon chopped onion

1 clove minced garlic

Cayenne to taste

¼ teaspoon paprika

Crush Melba toast into fine powder. Mix with the ground beef, chopped onion and spices. Place in a baking dish, loaf pan or muffin tin for single servings. Baste with ketchup recipe mixture and bake at 350 for 15-20 minutes. Cook longer for multiple servings using a loaf pan. Phase 2 variations: Use apple pulp after juicing to make meatloaf sweet and moist. Makes 1 or more servings (1 protein, 1 vegetable, 1 Melba toast)

"Chili-"

1 lb. of lean ground beef -3 cups of chopped tomatoes
1 ½ cups of water -½ cup of chopped onion
4 garlic cloves minced -tsp of garlic powder
tsp of onion powder -tsp of chili powder
½ tsp of oregano -cayenne pepper to taste
salt & pepper to taste
brown beef with onions and garlic. Stir in tomatoes and water. Add spices and simmer. Top w/chopped green onion (3 servings)

Pepper Crusted Steak

100 grams lean steak
Fresh ground black pepper
Dash of Worcestershire sauce
Salt to taste

Manually tenderize the meat until flat. Rub meat with salt and coat liberally with black pepper. Cook on high heat for about 3-5 minutes or throw on the barbeque. Top with Worcestershire sauce if desired and caramelized onion garnish. You can also cut the steak into strips and serve over a mixed green or arugala salad. Phase 3 modifications: Top with blue cheese, onions, or sautéed mushrooms in butter. Or, cut into thin strips and top with onions and provolone, and make a cheese steak salad. Makes 1 serving (1 protein)

Ground Beef Tacos

100 grams lean ground beef
Lettuce leaves
1 tablespoon finely minced onion
1 clove crushed and minced garlic
Dash of garlic powder
Dash of onion powder
Pinch of dried oregano
Fresh chopped cilantro to taste
Cayenne pepper to taste
Salt and black pepper to taste

Brown ground beef. Add onion, garlic, and spices and a little water and simmer gently for 5-10 minutes. Add salt to taste. Serve taco style in butter lettuce or romaine leaf mock tortillas or with a side of tomatoes or salsa. Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Serve with cheddar cheese, sour cream and guacamole.

Fajitas/ Carne Asada

100 grams sliced beef or flank steak asada
Tomatoes

Veal Italian Style

100 grams veal cutlet
1 serving Melba toast crumbs
1 recipe marinara sauce (page 48)
1 tablespoon finely minced onion
1 clove of garlic crushed and minced
¼ teaspoon dried basil
1/8 teaspoon dried oregano
Pinch of marjoram
Salt and pepper to taste

Mix Melba toast crumbs with dry spices. Dip cutlet in water or lemon juice and coat with crushed Melba spice mixture. Fry on high heat without oil. Top with marinara sauce and bake in 350 degree oven for 20 minutes. Add a little water to the bottom of the pan if necessary. Garnish with fresh basil, parsley, leftover Melba spice mixture and salt and pepper to taste.

Makes 1 serving (1 protein, 1 fruit or vegetable, 1 Melba toast)

Phase 3 modifications: Top with provolone or mozzarella cheese and baste

with olive oil. Enjoy with freshly grated parmesan or sautéed mushrooms

Veal Picatta

100 grams veal cutlet
1 serving Melba toast crumbs
¼ cup vegetable broth or water
2 tablespoons caper juice
2 tablespoons lemon juice
1 clove of garlic crushed and minced
Pinch of paprika
1 bay leaf
Salt and black pepper to taste

Mix Melba toast crumbs with paprika, salt and pepper. Dip veal cutlet in lemon juice and coat with herbed Melba toast crumbs. Fry veal cutlet in a little lemon juice on high heat until cooked thoroughly. Set aside cooked veal cutlet.

Deglaze the pan with vegetable broth, lemon and caper juice and add chopped garlic and bay leaf. Cook for 1-2 minutes. Remove bay leaf.

Top the veal cutlet with remaining lemon sauce and garnish with lemon slices.

Phase 3 modifications: Deglaze the pan with $\frac{1}{4}$ cup white wine and whisk in 2 tablespoons of cold butter. Pour over veal and enjoy. Makes 1 serving (1 protein, 1 Melba toast)

Veal Florentine

100 grams veal cutlet

1 serving Melba toast crumbs

Spinach finely chopped

$\frac{1}{4}$ cup vegetable, beef broth or water

2 tablespoons lemon juice

2 leaves of basil rolled and sliced

1 clove garlic crushed and minced

1 tablespoon minced onion

Dash of garlic powder

Pinch of lemon zest

Pinch of paprika

Salt and pepper to taste

Manually tenderize veal cutlet until flattened. Mix Melba toast crumbs with paprika, lemon zest and dry spices. Then, dip cutlet in lemon juice and spiced Melba mixture. Fry on high heat with lemon juice until slightly browned and cooked.

Remove veal cutlet from pan and deglaze the pan with the broth. Add garlic, onion, and basil. Add spinach to the liquid and toss lightly until slightly cooked. Top veal cutlet with spinach mixture and spoon remaining sauce over the top.

Top with salt and pepper to taste and serve with lemon wedges.

Makes 1 serving (1 protein, 1 vegetable, 1 Melba toast)

Phase 3 modifications: Fry with a little olive oil. Add ricotta and parmesan cheese to the spinach mixture. Top with toasted pine nuts and parmesan cheese curls.

Sloppy Joes

100 grams ground beef

1 recipe barbeque sauce

Butter lettuce or any large variety lettuce leaves

Brown ground beef in small frying pan. Add barbeque sauce and a little water to achieve desired consistency. Cook for about 5 minutes. Serve on lettuce leaves.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Top with cheddar cheese slices and stevia caramelized onion rings.

Mongolian Beef with Cabbage

100 grams sliced beef

Cabbage cut into fine strips

½ cup beef broth or water

1 tablespoon apple cider vinegar

3 tablespoons orange juice (optional)

2 tablespoons lemon juice

2 tablespoons Bragg's liquid aminos

2 cloves garlic crushed and minced

1 tablespoon green onions chopped

¼ teaspoon chili powder or to taste

Salt and pepper to taste

Stevia to taste

Combine spices into liquid ingredients. In frying pan or wok, stir fry on high heat to combine flavors and cook beef and cabbage. Add additional water if necessary to keep dish from burning. Add additional orange slices for added sweetness if desired.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Stir fry with additional vegetables such as bell

pepper or zucchini. Cook Mongolian beef with sesame, chili, peanut, or

coconut oil and use soy sauce to add additional flavor. Top with 1

tablespoon of crushed peanuts if desired.

Spaghetti-less Meat Sauce

100 grams lean ground beef (less than 7% fat)

8 ounces organic tomato sauce

2 cups chopped tomatoes

2 cloves garlic crushed and minced
1 tablespoon minced onion
½ teaspoon dried basil or 4 leaves rolled and sliced fresh basil
¼ teaspoon dried oregano
Salt and black pepper to taste
Cayenne pepper to taste
Stevia (optional)
Brown the ground beef and pat off excess oil or sauté in water and drain off the fat. Add tomato sauce, chopped tomatoes, onion, garlic, and herbs.
Simmer on low heat for at least 30 minutes. Add water to desired consistency. Serve atop cabbage noodles.
Makes 1 serving (1 protein, 1 vegetable)
Phase 3 modifications: Add a little olive oil, chopped green or black olives.
Top with parmesan cheese.

Beef Bourguignon

100 grams beef cubed
1 cup beef broth or water
3 tablespoons tomato paste
1 tablespoon chopped onion
1 clove garlic crushed and sliced
Pinch of dried thyme
Pinch of marjoram
Salt & pepper to taste
Lightly braise beef cubes with onion and garlic. Combine all ingredients in small saucepan. Add liquid ingredients and spices. Slow cook for a

minimum of 30 minutes or until beef is tender. Add additional water as needed to achieve desired consistency.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Add ½ cup red wine, whisk in cold butter and add additional non-starchy vegetables.

Hamburgers

100 grams lean ground hamburger (less than 7% fat)

1 tablespoon finely minced onion

1 clove finely minced garlic

Dash of garlic powder

Dash of onion powder

Cayenne pepper to taste

Salt and black pepper to taste

Mix ingredients thoroughly and form into patties (2-3). Fry in small frying pan until desired level of doneness or grill on the barbeque. If using frying pan add small amounts of water and deglaze pan to intensify flavors. Cook approximately 3 minutes each side or to desired level of doneness.

Variations: Add stevia, lemon juice, and Bragg's liquid aminos to create a slight teriyaki flavor or top with caramelized onion garnish. Also try lean buffalo or bison meat.

Makes 1 serving (1 protein)

Cabbage Rolls

100 grams lean ground beef each serving

1 cup beef broth

1 tablespoon chopped onion

1 clove garlic crushed and minced

Dash of garlic powder

Dash of onion powder

Preheat oven to 375. Lightly blanch large cabbage leaves and set aside. In small frying pan combine ground beef, onion, garlic and spices and cook until brown. Spoon ground beef mixture into cabbage leaves, tuck in ends and roll up (burrito style). Put cabbage rolls in a baking dish and add broth to the bottom of the pan. Brush lightly with beef broth and bake in oven for

20-30 minutes. Spoon sauce over cabbage rolls periodically to keep moist.

Make multiple servings at one time for best results. Makes 1

serving (1 protein, 1 vegetable)

Herbed London Broil

100 grams lean London broil cut into strips

¼ cup beef broth or water

1 tablespoon minced onion

1 clove garlic crushed and minced

1/8 teaspoon thyme

Pinch of rosemary

Salt and pepper to taste

Chopped Italian parsley

Salt and pepper the beef strips. In a small frying pan or non-stick skillet combine London broil, herbs and beef broth. Cook until desired level of doneness. Garnish with fresh chopped parsley.

Makes 1 serving (1 protein)

HCG Chili

Brown a pound of hamburger and drain excess fat. The leaner the meat the better.

Add hamburger to a sauce pan and combine with the following:

8 oz. can of diced tomatoes

1/2 onion

1 tsp. lemon juice

1 Tbl. of vinegar

add light salt and pepper, cumin, chili powder, paprika, garlic, and red pepper for spice

**Makes for 4 servings.

Spicy Apple Shrimp

Marinate 9 sm. shrimp with the following:

1 tsp. lemon juice

1/2 tsp. olive oil

1 tsp. smoke sauce

1 tsp. oregano

1/2 tsp. garlic

light salt and pepper for taste

1/2 tsp. paprika

1/2 tsp. red pepper

Add shrimp along with marinade to saute pan with 1 apple sliced thin

Cook on medium heat until shrimp turns pink and enjoy

Gingered Beef

100 grams beef cut into thin strips

1/4 cup beef broth or water

2 tablespoons Bragg's liquid aminos

2 tablespoons apple cider vinegar

2 tablespoons lemon juice

1-2 tablespoons chopped green onions

1/4 teaspoon fresh grated ginger

1 clove garlic crushed and minced

Salt and pepper to taste/Stevia to taste (optional)

Sauté ginger and spices in broth and liquid ingredients to release the flavors. Add the beef and stir fry gently. Deglaze the pan periodically by adding a little water. Add the chopped green onions and serve hot. Makes 1 serving (1 protein)

Baked Italian Meatballs

100 grams lean ground beef

1/4 teaspoon basil

1/8 teaspoon oregano

1/8 teaspoon garlic powder

1/8 teaspoon oregano

1 tablespoon minced onion

1 clove garlic crushed and minced

1 serving Melba toast crumbs

1 recipe marinara sauce

Combine meat, crumbs, spices, mix thoroughly. Form into balls; place in baking dish & cover w/marinara sauce. Bake 20-30 minutes @ 350 degrees. Serve hot over cabbage noodles. Garnish w/fresh basil. Makes 1 serving. Phase 3 modifications: Top w/sliced provolone or mozzarella cheese. Bake until brown and bubbly. Top with grated parmesan

Italian Beef Roll Ups

100 grams lean flank steak

Finely chopped cabbage

1 cup beef broth or water
2 tablespoons apple cider vinegar
2 tablespoons Bragg's liquid aminos
1 clove garlic crushed and minced
1 tablespoon minced onion
1 teaspoon Italian herb mix
Salt and pepper to taste

Tenderize steak with manual meat tenderizer until flat & thin. In frying pan combine cabbage with spices, vinegar and aminos and cook until slightly tender. Spoon cabbage mixture into pounded flank steak and wrap into a roll. Fill bottom of pan with a little water and beef broth. Salt and spice the top of the roll. Bake in 375 degree oven for approximately 20 minutes until cooked and cabbage tender. Baste occasionally with juices to keep rolls moist. Variations: Substitute spinach for the cabbage filling. Makes 1 serving (1 protein, 1 vegetable) *Phase 3 modifications*: Top with herbed cream cheese, marinara sauce, Alfredo sauce or provolone cheese and bake until bubbly and brown. Substitute chopped broccoli and cheddar cheese for the filling.

Corned Beef with Cabbage

Beef brisket weighed in 100 gram increments

Cabbage

½ cup apple cider vinegar

½ onion chopped

1 teaspoon powdered mustard

¼ teaspoon fresh thyme

1 bay leaf

Pinch of allspice

1 teaspoon whole black peppercorns

Liquid smoke to taste (optional)

Salt and pepper to taste

Salt and pepper beef & lightly dust w/mustard. Put meat, onion & spices into crockpot or large pot, cover w/water. Add

vinegar, bring to boil, reduce heat; simmer for 1 hour. Skim fat from water as it rises. Add cabbage to pot & cook for additional 1-2 hours until meat and cabbage are tender. Slice thinly across the grain & serve w/horseradish sauce. Makes multiple servings.

Corned Beef Hash

Leftover corned beef from corned beef and cabbage

Leftover cabbage, radish relish recipe, or apple relish recipe

1 tablespoon minced onion

1 clove garlic crushed and minced

Pinch of fresh thyme

Pinch of fresh chopped oregano

Salt and pepper to taste

Chop up corned beef into finely diced chunks. Combine with finely chopped leftover cabbage or one serving of radish or apple relish and spices and mix well. Preheat non-stick or cast iron skillet. Press corned beef mixture into pan firmly and cover. Cook for approximately 5-6 minutes on medium heat until lightly browned. Add a little beef broth or water to deglaze, mix and press down again cooking for an additional 5-6 minutes. Repeat as necessary until hot and lightly browned.

Phase 3 modifications: Use butter to cook the corned beef mixture and add bell peppers and additional vegetables if you like (make sure they are not starchy vegetables).

Makes 1 serving (1 protein, 1 vegetable or fruit)

Savory Beef Stew

100 grams lean steak (round, London broil, or any other lean steak) finely

cubed or whole. This is a slow cooked dish so, for multiple servings, weigh

out in hundred gram increments and then divide into equal servings at the

end of the cooking process.

Chopped celery

1 cup beef broth or water
1 tablespoon chopped onion
1 clove garlic crushed and minced
1/8 teaspoon onion powder
1/8 teaspoon garlic powder
Pinch of oregano
Cayenne pepper to taste
Salt and pepper to taste

In saucepan, lightly brown cubed beef, onion and garlic. Add water, vegetables, and spices and bring to a boil. Reduce heat and simmer for approximately 30 minutes to an hour or until the beef is tender. Add water as needed to create a stew like consistency. Serve hot and enjoy. Garnish with parsley.

Makes multiple servings (1 protein, 1 vegetable)

Phase 3 modifications: Add additional non starchy vegetables.

SOUPS

Seafood gumbo

100 grams of seafood (any allowable combo)
1 chopped garlic clove
2 large chopped Roma tomatoes
1/4 tsp. onion salt. – 1/4 tsp. Creole seasoning
dash of garlic powder, celery salt, cayenne pepper.
1-2 packets of stevia

Sauté seafood w/chopped garlic on high til brown/add ingredients; simmer low for 15 minutes

Chicken Broth Base

6 100 gram pieces of chicken
9 cups water
1 tsp of each: garlic powder, onion salt, celery salt, poultry seasoning, and pepper

1 Tbsp sea salt

Combine ingredients in soup pot and cook until chicken is done. About 35 minutes. Take chicken out and save for recipes. Freeze some in ice cube trays for sauteing vegetables.

Chicken vegetable Soup – YUMMY!!!!

6 cups of chicken broth base (see recipe under soups)

3 100 grams of cooked chopped chicken

3 stalks of chopped celery

1 whole sweet onion chopped

2 handfuls of chopped cabbage

2 medium sized chopped tomatoes (optional)

combine and bring to a boil. Turn heat to low and simmer for 30 minutes or until vegetable are tender adding cabbage for the last 10 minutes.

Effortless Cream of Chicken Soup

100g cooked chicken - celery (allowed amount)

3 cloves garlic - 1-2 c broth

1 T dehydrated minced onion - 1/2 t parsley

1/2 t basil - ground white pepper (to taste) - salt (optional)

1. Preheat saucepan over MED-HI heat.
2. In food processor, combine all ingredients and pulse until reaches desired consistency.
3. Pour into saucepan and bring to boil.
4. Reduce heat to simmer, cover, and heat 20-30 mins.
5. Serve

French Onion Soup

Saute 1 onion thinly sliced with 3 garlic cloves minced for 10 minutes

Stir in powder stevia (1 tsp)

Cook 10 minutes

Add 2 cups of beef broth and bring to a boil.

Reduce heat to simmer, cover and cook 20 minutes.

Add salt & pepper to taste.

Tangy Tomato Soup

- 1 cup of Chicken bouillon Base
- 1 large tomato
- 1 clove minced garlic
- ½ tsp onion salt
- ½ packet of stevia
- ½ tsp of basil
- salt and pepper to taste

Sautee garlic in 1 Tbsp of bouillon base and set aside. Puree tomatoes in blender and then cook over medium heat to a boil. Turn heat to low. Add remaining bouillon and spices. Cover and simmer for 10 minutes.

Salads/Veggies

Ground Meat Mix

Brown 1 lb. ground meat of choice (chicken, turkey, or beef) w/seasonings of choice (salt, pepper, garlic, onion salt, spice blend)

add 1/2 chopped sweet onion

add chopped stalk of green onions

add diced tomatoes (about 4 roma size)

Add mix to iceberg lettuce to make lettuce wraps or sprinkle on top chopped lettuce for salad.

"Taco Salad"

2 cups of chopped romaine lettuce

100 grams of lean ground beef

½ tsp garlic salt

¼ tsp of chili seasoning

crunched up melba toast

Saute ground beef and spices. Sprinkle on top of lettuce and top with crumble melba toast

"Taco Seasoning"

1 T chili powder - 2 t onion powder
1 t ground cumin - 1 t garlic powder
1 t paprika - 1 t ground oregano

"Cucumber Apple Salad"

1/2 chopped apple
1 sliced cucumber
2 T. apple cider vinegar
1 T. water

garlic salt, pepper - Stevia (opt)

Chop apple and thinly slice cucumber. Combine vinegar and water. Season with garlic salt, pepper and stevia (opt) to taste. Servings: 1 vegetable, 1/2 fruit

"Lemon Zest Asparagus"

1/3 lb. asparagus
1 T. fresh lemon juice
Sea salt

Ground pepper

Rinse asparagus and break off any tough, white bottoms. Cut into 1-2 inch sections, slicing the asparagus at a slight diagonal. Fill med sized pan half way with water and bring to a boil.. Add the asparagus and reduce heat slightly to a simmer. Parboil the asparagus for exactly 2 min. Drain hot water. While asparagus is still hot, toss them in bowl with lemon juice. Salt and pepper to taste. Serve warm or room temp.

servings: 1 vegetable

"Roasted Asparagus-"

100 grams of asparagus - 1-2 cloves of minced garlic
1/2 tsp of parsley - 1/4 tsp of oregano
salt & pepper to taste

preheat oven to 400. Trim asparagus and lay on non-stick aluminum foil. Add seasonings. Wrap all end of foil making a sealed pocket. Roast for 15-20 minutes.

"Strawberry Chicken Salad"

3 1/2 oz of lettuce

3 1/2 oz Chicken

6 strawberries, sliced

Sweet N Sour Vinaigrette Dressing

Grill, bake or steam fry chicken. Slice into bite sized pieces.

Put lettuce in bowl with sliced strawberries, put chicken in and toss. Drizzle with Sweet N Sour Vinaigrette, salt, pepper and herbs as desired. Toss till lettuce is coated.

"Sauteed Baby Spinach"

1/2 bag of baby spinach

1 clove of minced garlic

4 Tbsp. of chicken bouillon Base

Saute garlic in 1 Tbsp. of chicken base or water. Add remaining base & spinach & toss till it starts to get soft.

Remove before it turns to mush.

"Chopped Salad-"

Chop up

Cabbage

Pick lady apples

English cucumber (less seeds)

Sweet onion

Celery

Cooked asparagus (optional)

Add Dressing and toss

"Slaw-"

2 cups shredded cabbage

Dressing to taste

Toss and chill

"Cucumber Salad (another one)"

1 large cucumber
4 Tbsp. apple cider vinegar
¼ tsp garlic powder
dash of pepper
½ tsp of onion salt
1 Tbsp of dried parsley
1 packet of stevia

Combine vinegar, spices, and stevia. Toss with cucumbers and marinate for 1 hour in refrigerator.

Creole Cucumbers (chicken)

2 cups of sliced cucumbers
1/8 tsp of Creole Seasoning
*Mix and serve
--optional, add chopped cooked chicken

Seafood Entrees

Curried Shrimp with Tomatoes

100 grams shrimp
½ cup vegetable broth or water
2 tomatoes chopped
1 tablespoon minced onion
1 clove garlic crushed and minced
1/8 teaspoon curry or to taste
1/8 teaspoon onion powder
1/8 teaspoon garlic powder
Pinch of allspice
Stevia to taste

Sauté the shrimp with the onion and garlic for about 3 minutes or until cooked. Add vegetable broth, curry and stevia. Add garlic and onion powder to thicken the mixture. Cook for 5-10 minutes on medium heat. Add

water or reduce liquid until desired consistency is reached.
Makes 1 serving (1 protein, 1 vegetable)

Shrimp Etouffee

100 grams shrimp
½ cup vegetable broth or water
Celery
1 clove garlic crushed and minced
1 tablespoon chopped red onion
1 tablespoon chopped green onion
Pinch of thyme
Pinch of cayenne pepper to taste
Salt and pepper to taste

Add spices and vegetables to broth and simmer for about 15 minutes until celery is softened. Add the shrimp to the mixture and cook an additional 10-20 minutes. Serve hot.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Start sauce with browned butter. Add a splash of dry sherry to the sauce and whisk in additional cold chunks of butter to create a richer more flavorful sauce.

Tilapia with Herbs

100 grams of Tilapia fish
2 tablespoons lemon juice
1 clove garlic crushed and minced
1 tablespoon chopped onion
Pinch of dill
Fresh parsley
Salt and black pepper to taste

Sauté fish in lemon juice with a little water then add onion, garlic and fresh herbs. Garnish with chopped parsley. Or bake in baking dish with a little water at 350 for 20 minutes until fish is tender and delicious. Variations: oregano, thyme, or tarragon.

Makes 1 serving (1 protein)

Baked Curried Fish

Your choice of white fish
2 tablespoons lemon juice
1 serving Melba toast crumbs
1 tablespoon finely chopped onion
1 clove garlic crushed and minced
1/8 teaspoon onion powder
1/8 teaspoon garlic powder
1/8 teaspoon curry powder
Salt and pepper to taste
Fresh parsley

Combine dry spices and Melba toast crumbs. Dip fish into Melba and spice mixture to coat thoroughly. Broil fish until fish is cooked and herbed crumb mixture is slightly brown. Garnish with lemon slices and fresh parsley. Makes 1 serving (1 protein, 1 Melba toast)

Poached Halibut

100 grams per serving halibut
1/2 cup vegetable broth or water
1 tablespoon lemon juice
1 tablespoon chopped onion
1 clove garlic crushed and minced
1/2 teaspoon fresh ginger
Pinch of grated orange zest
Salt and pepper to taste
Stevia to taste

Heat up the vegetable broth in small frying pan. Add lemon juice, onion, garlic, and spices. Poach halibut filet for 5-10 minutes until fish is tender and cooked thoroughly. May also be wrapped in foil and placed on the barbeque. Serve topped with remaining juices as a sauce.

Makes one serving (1 protein)

Creole Shrimp

100 grams shrimp
1/2 cup vegetable broth or water

1 clove garlic crushed and minced
1 tablespoon minced onion
¼ teaspoon horseradish
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
1-2 teaspoons hot sauce
2 tablespoons lemon juice
Pinch of thyme
1 bay leaf
Dash of saffron powder or root beer flavored stevia
Dash of liquid smoke flavoring (optional)
Cayenne pepper to taste - Salt and black pepper to taste
Mix liquid ingredients, onion, garlic, and spices. Simmer over low heat for 10 minutes in a small frying pan. Add shrimp and cook thoroughly for an additional 5 minutes. Add salt and pepper to taste. Deglaze the pan periodically with additional water or broth. Serve hot or cold over a salad or with fresh asparagus. Makes 1 serving (1 protein)

Shrimp Scampi

100 grams shrimp
¼ cup vegetable broth or water
3 tablespoons lemon juice
4 cloves garlic crushed and minced
Dash of garlic powder
Dash of onion powder
Dash of chili or cayenne pepper powder to taste
Salt and pepper to taste
Add garlic to liquid ingredients. Add shrimp and additional spices. Cook for 5-7 minutes until shrimp are pink and liquid is reduced. Serve hot or cold with a salad or on a bed of spinach.
Makes 1 serving (1 protein)

Sweet Ginger Shrimp

100 grams shrimp
¼ cup vegetable broth or water

2 tablespoons lemon juice
2 tablespoons orange juice (optional)
2 tablespoons Bragg's liquid aminos
¼ teaspoon fresh or powdered ginger
Pinch of chili powder
Dash of garlic powder
Dash of onion powder
Stevia to taste
Salt and black pepper to taste
Mix dry spices with vegetable broth and liquid ingredients.
Sauté with shrimp in small saucepan stirring continuously until cooked. Add water to deglaze the pan periodically until desired consistency is reached. Makes 1 serving (1 protein)

Shake and Bake Chicken or Fish

4 Fish fillets
dash of salt & pepper, thyme, rosemary
1 packet of stevia
combine all ingredients inside a bag and shake well. Grill till done

Black Pepper Sautéed Shrimp

100 grams shrimp
1 serving Melba toast crumbs (optional)
2 tablespoons lemon juice
1 tablespoon caper juice
Salt and fresh ground black pepper to taste
Mix Melba toast crumbs with salt and generous amount of black pepper.
Coat shrimp with Melba toast pepper mixture and fry on high heat in a skillet in a little lemon juice until cooked well. Serve hot and garnish with lemon and additional freshly ground black pepper.
Makes 1 serving (1 protein, 1 Melba toast)

Jambalaya

100 grams shrimp (chicken, beef, or chicken sausage can be used)
Tomatoes or celery chopped
1 cup vegetable broth or water

1 tablespoon lemon juice
1 tablespoon chopped onion
1 clove garlic crushed and minced
Dash of Worcestershire sauce
Dash of hot sauce
Dash of liquid smoke (optional)
Pinch of cayenne to taste
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
Pinch of thyme
Salt and pepper
Water as needed

Lightly sauté shrimp or chicken with celery or tomatoes, garlic and onion in lemon juice until cooked or lightly browned. Deglaze the pan with broth and add seasonings. Simmer on low for approximately 20-30 minutes until liquid is slightly reduced adding additional broth or water to achieve desired consistency. Makes 1 serving (1 protein, 1 vegetable, 1 fruit)

Phase 3 modifications: Add chopped red and green bell pepper and additional seafood, chicken, sausage, etc.

Ginger Shrimp Wraps

100 grams shrimp
1 or more cabbage or lettuce leaves
1 cup vegetable broth or water
2 teaspoons apple cider vinegar
1 tablespoon Bragg's liquid aminos
1 clove garlic crushed and minced
Pinch of fresh ginger
1 tablespoon finely minced green onion
1 serving spicy orange sauce (optional, for dipping page 56)
Salt and pepper to taste

Lightly steam cabbage leaves and then set aside. Cook shrimp with spices and mince together with onion. Wrap up shrimp mixture in cabbage or lettuce leaves and enjoy with dipping sauce. Another alternative is to place multiple rolls in small baking dish. Cover with vegetable broth and bake for 25 minutes at 350 degrees. Variations: Dip wraps in Sweet wasabi dipping sauce or top with additional Bragg's.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Add a drizzle of sesame, peanut or hot chili oil to the shrimp mixture for added flavor.

"Breaded Talapia"

Rub meat with lemon juice or dip in milk

Crunch up melba toast and mix with seasonings of choice

Coat meat with mixture and bake or grill on George Forman

Crab Cakes

100 grams snow or king crab meat

1 serving Melba toast crumbs

1 tablespoon lemon juice

1 teaspoon apple cider vinegar

1/8 teaspoon onion powder

1/8 teaspoon garlic powder

1 tablespoon finely minced onion

1 clove crushed and minced garlic

Cayenne to taste

Salt and black pepper to taste

In a small bowl combine ingredients and form into cakes. Press crab cakes into muffin tins and bake at 350 degrees for about 10-20 minutes until slightly brown on top. The crab mixture can also be sauté d until warm or chilled and served over a green salad with lemon garnish and topped with Melba toast crumbs. Makes 1 serving (1 protein, 1 Melba toast)

Phase 3 modifications: Add a little egg to the crab mixture and fry with a little butter or oil. Serve with Cajun spiced cream sauce or mayonnaise.

Cajun Baked Fish

100 grams your choice of white fish

1 serving Melba toast crumbs

1/8 teaspoon onion powder

1/8 teaspoon garlic powder

Pinch of cayenne pepper to taste

Pinch of thyme

Salt and black pepper to taste

Combine spices and Melba toast powder. Dip fish in lemon

juice and coat with spice mixture. Bake in 350 degree oven for 20 minutes or broil until lightly brown. Garnish with parsley.

Makes 1 serving (1 protein, 1 Melba toast)

Phase 3 modifications: Dip fish in egg and brush with olive oil. Serve with a Cajun cream sauce.

Lemon Dill Fish

100 grams any kind of white fish

4 tablespoons lemon juice

¼ cup vegetable broth or water

1 teaspoon apple cider vinegar

1 teaspoon fresh dill

1 clove garlic crushed and minced

1 tablespoon minced onion

Salt and black pepper to taste

Sauté fish with lemon juice, vegetable broth, and vinegar.

Add garlic, onion, and fresh dill. Cook for an additional 5-10 minutes or until fish is completely cooked. Garnish with lemon wedges.

Makes 1 serving (1 protein)

Sweet Wasabi Sautéed Shrimp

100 grams shrimp

1 recipe sweet wasabi marinade

1 tablespoon minced onion

Pinch of dried or fresh ginger; Stevia to taste

Sauté shrimp w/onion in marinade. Serve hot or enjoy chilled over mixed green salad. 1 serving.

Italian Shrimp with Tomatoes

100 grams shrimp

2 large tomatoes chopped

¼ cup vegetable broth or water

2 tablespoons lemon juice

¼ teaspoon dried or fresh basil

2 cloves of garlic crushed and minced

Pinch of dried or fresh oregano

Pinch of red pepper flakes

Salt and black pepper to taste

Sauté onion, garlic and spices in broth and lemon juice. Add spices and cook for 5 minutes. Add the shrimp and tomatoes and cook until shrimp is pink and well cooked

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Sauté with a little olive oil. Add chopped zucchini or other vegetables.

Top with fresh grated parmesan cheese.

Spicy Mustard Shrimp with Chard

100 grams shrimp

Chard chopped

½ cup vegetable broth or water

3 tablespoons homemade mustard

2 tablespoons Bragg's liquid aminos

1 tablespoon apple cider vinegar

2 tablespoons lemon juice

Pinch of red pepper flakes

2 tablespoons chopped onion

2 cloves garlic sliced

Salt and pepper to taste

Sauté the shrimp with onion, garlic, Bragg's, vinegar, lemon juice and mustard until cooked. Remove the shrimp and deglaze the pan with the vegetable broth. Add chard to the broth and cook stirring occasionally until chard is tender. Add a little water if needed. Top with mustard shrimp and enjoy.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Cook with a little olive oil, sesame oil or walnut oil. Top with 2 tablespoons chopped roasted almonds.

Baked White Fish with Asparagus

100 grams white fish (make multiple servings for best results)

Asparagus

1 serving Melba toast crumbs per serving

½ cup vegetable broth or water

2 tablespoons caper juice

4 tablespoons lemon juice

1 clove garlic crushed and minced

1 tablespoon onion minced

¼ teaspoon dried or fresh dill

Pinch of tarragon.. Parsley... Salt and pepper to taste

In a small baking dish, layer the fish and asparagus. Mix vegetable broth with spices and pour over fish and asparagus. Top with herbed Melba toast crumbs and bake at 350 for about 20 minutes or until fish and asparagus is cooked thoroughly and crumbs are slightly brown. Top with remaining sauce, fresh parsley, and serve with lemon wedges. Dish can also be cooked

on the barbeque. Just wrap up fish and asparagus in foil, toss with spices and

baste with vegetable broth. Makes 1 serving (1 protein, 1 vegetable, 1 Melba toast)

Orange or Lemon Glazed Orange Roughy BBQ Wrap

100 grams orange roughy fish

3 orange slices

3 tablespoons orange juice (optional)

1 tablespoon lemon juice

1 tablespoon chopped green onion

Dash of garlic powder

Dash of onion powder

Salt and pepper to taste

Stevia to taste

Place fish on aluminum foil. Baste with juice and spices. Top with orange or lemon slices. Wrap up and place on barbeque or in the stove at 350 degrees for 10-15 minutes until well cooked and fork tender. Serve with juices and orange slices. Sprinkle with parsley.

Makes 1 serving (1 protein, 1 fruit)

Poached Fish with Thyme

Any white fish

½ cup vegetable broth or water

2 tablespoons caper juice

2 tablespoons lemon juice

1 teaspoon apple cider vinegar

1 clove garlic crushed and minced

1 tablespoon minced red onion

Pinch of thyme

Salt and pepper to taste

Add garlic, onion and spices to liquid ingredients. Add fish and poach for 5 minutes or until fish is cooked thoroughly. Garnish with parsley and lemon.

Makes 1 serving (1 protein)

Phase 3 modifications: Brush fish with melted butter or olive oil. Top with a tablespoon of capers.

Sweet Orange Pepper Shrimp

100 grams shrimp

1 tablespoon minced onion

1 serving of sweet orange marinade (page 54)

Stevia to taste

Marinate shrimp for 30 minutes in marinade. In small frying pan add shrimp

and rest of marinade along with a few chopped slices of orange. Add black

pepper to taste. Deglaze the pan periodically with water, Sauté until shrimp

are cooked and tender and the sauce is the right consistency.

Makes 1 serving (1 protein, 1 fruit)

Lobster Medallions in Tomato Sauce

100 grams raw lobster tail

2 tomatoes chopped

8 ounces tomato sauce

2 tablespoons lemon juice

1 clove of garlic crushed and minced

1 tablespoon minced onion

1 bay leaf

1/8 teaspoon thyme

1/8 teaspoon fresh chopped tarragon

Cayenne pepper to taste

Salt and pepper to taste

Chopped parsley

Salt and fresh ground black pepper to taste

Slice medallions of lobster tail. Weigh out 100 grams raw. Sauté lobster in lemon juice and a little water then add garlic, onion, tomatoes, tomato sauce, and spices. Simmer for 10-15 minutes and serve. Makes 1 serving (1 protein, 1 vegetable)
Phase 3 modifications: Add a drizzle of olive oil or add small cubes of cold unsalted butter and stir in quickly for a richer sauce. Add a splash of white wine or dry sherry and a tablespoon of heavy cream.

Baked Stuffed Lobster

100 grams raw lobster tail
1 serving Melba toast crumbs
½ cup vegetable broth or water
1 tablespoon minced onion
1 clove garlic crushed and minced
1/8 teaspoon garlic powder
1/8 teaspoon onion powder
Paprika to taste
Salt and pepper to taste
Mix Melba toast crumbs with spices, garlic and onion. Stuff lobster tail with Melba mixture and place into baking dish stuffing side up. Pour vegetable broth over the lobster, dust the lobster with more paprika and bake at 350 degrees for approximately 20 minutes. Broil for additional 1-2 minutes to brown. Add salt and pepper to taste and serve with lemon wedges.
Makes 1 serving (1 protein, 1 Melba toast)
Phase 3 modifications: Add parmesan cheese to the stuffing and serve with melted butter.

Savory Onion Caramelized Shrimp

100 grams shrimp

Sliced onion cut into rings

¼ cup water

3 tablespoons lemon juice

1 tablespoons Bragg's liquid aminos

Vanilla flavored liquid stevia to taste

Salt and pepper to taste

Heat up the liquid ingredients on high heat in small frying pan. Add stevia,

salt, pepper, onion, and shrimp. Deglaze with a little water several times to

create a caramelized sauce.

Makes 1 serving (1 protein, 1 vegetable)

Sweet and Sour Shrimp

100 grams shrimp

1 cup water

½ lemon with rind

½ orange with rind

3 tablespoons Bragg's liquid aminos

1 tablespoon minced onion

1 clove garlic crushed and minced

Cayenne to taste

Salt and pepper to taste

Stevia to taste

Boil 1 cup of water with ½ lemon and ½ orange with rind until pulp comes

out of the center. Scrape out remaining pulp and discard the rind. Add

onion, garlic, Bragg's, and spices and reduce liquid by half.

Add the shrimp

to the sauce and sauté for 5-7 minutes until shrimp is cooked.

Makes 1 serving (1 protein, 1 fruit)

Phase 3 modifications: Add red and green bell peppers to the mix. Add sesame or chili oil to the recipe and a small amount of fresh pineapple.
(Pineapple should be used sparingly due to the high sugar content)

Shrimp with Mint and Cilantro

100 grams shrimp

2 tablespoons fresh cilantro finely minced

1 tablespoon fresh mint finely minced

1 teaspoon fresh Italian parsley

1 clove garlic crushed and minced

2 tablespoons lemon juice

Salt and pepper to taste

Stevia (optional)

In a small frying pan, fry up the garlic in the lemon juice. Add shrimp,

cilantro, mint and parsley. Stir fry together until shrimp is cooked and

coated with herb mixture. Add a little extra water or lemon juice if

necessary. Garnish lemon wedges.

Makes 1 serving (1 protein)

Phase 3 modifications: Add a little olive oil, parmesan cheese and top with walnuts or pine nuts.

Orange Roughy with Tomatoes and Onion

100 grams orange roughy fish

2 tomatoes chopped

2 tablespoons onion chopped

1 clove garlic crushed and minced

½ cup vegetable broth or water

Salt and pepper to taste

Sauté onions and garlic in vegetable broth, add orange

roughly and spices
until almost cooked about 5 minutes. Add freshly chopped
tomatoes and
cook for an additional 5 minutes. Serve hot, add salt and
pepper to taste.
Garnish with parsley.
Makes 1 serving (1 protein, 1 vegetable)
Phase 3 modifications: Sauté onions and garlic in butter.
Add ¼ cup half
and half.

Sautéed Snapper with Lemon Pepper Sauce

100 grams red snapper
¼ cup vegetable broth or water
2 tablespoons lemon juice
2 tablespoons caper juice
Dash of garlic powder
Dash of onion powder
Dash of cayenne (optional)
Salt and fresh ground pepper to taste
Add dry spices to broth and liquid ingredients. Sauté fish in
sauce for 5-10
minutes until thoroughly cooked.
Makes 1 serving (1 protein)
Phase 3 modifications: Whisk in small cubes of unsalted
butter to create a
lemon butter sauce.

Blackened Red Snapper

100 grams red snapper fish
Blackening spice mix
2 teaspoons paprika
4 teaspoons thyme
2 teaspoons onion powder
2 teaspoons garlic powder
1 teaspoon cayenne pepper

2 teaspoons oregano
1/2 teaspoon cumin
1/2 teaspoon nutmeg powder
2 teaspoons salt
2 teaspoons black pepper
Stevia

Mix spices well in shaker jar. On a paper plate remove enough of the spice mixture to coat pieces of fish thoroughly. Preheat a skillet to high heat. Add fish dry and cook quickly until spices are blackened and fish is cooked completely. Serve hot. Garnish with lemon and fresh parsley. Save the rest of the blackened spice mixture to use later. Works well with chicken also.
Makes 1 serving (1 protein)

Baked Lobster with Spicy Lemon Sauce

100 grams sliced lobster tail
1 serving Melba toast crumbs
1/4 cup water
4 tablespoons lemon juice
Pinch of red pepper flakes
1/4 teaspoon garlic powder
Pinch of sweet paprika
Pinch of lemon zest
1 teaspoon fresh chopped parsley
Salt and pepper to taste

In a small saucepan combine water and lemon juice with spices and bring to a boil. Reduce liquid and deglaze occasionally. Lay out slices of lobster in small baking dish. Pour lemon sauce over lobster and sprinkle with Melba crumbs, paprika, salt and fresh ground pepper. Bake lobster slices at 350 degrees for approximately 15 minutes or until

lobster is fully cooked. Add a little extra water if needed so lobster doesn't burn. Serve hot and topped with sauce. Garnish with lemon slices and sprinkle with lemon zest and parsley.

Makes 1 serving (1 protein, 1 Melba toast)

Citrus Fish

100 grams white fish

1 tablespoon minced onion

2 tablespoons lemon juice

Lemon and orange zest to taste

Lemon and orange slices

Chopped parsley

Salt and pepper to taste

Stevia to taste

Mix lemon juice with zest and a little stevia. Baste fish with mixture and top

with salt, pepper, and lemon and orange slices. Wrap in aluminum foil and

place on the barbeque or in oven at 350 degrees. Cook fish for 5-10 minutes or until fish is thoroughly cooked.

Serve with lemon and top with parsley.

Makes one serving (1 protein, 1 fruit)

Mahi Mahi with Oranges

100 grams mahi mahi fish

½ orange in segments

2 tablespoons Bragg's amino acids

1 teaspoon apple cider vinegar

1/8 teaspoon fresh or dried ginger

1 tablespoon chopped green onion

1 clove garlic crushed and minced

Pinch of red pepper flakes

Stevia to taste

Cayenne to taste

A little water as needed

Sauté mahi mahi fish with a little water, vinegar and Bragg's then add garlic, spices, and stevia. Add ½ orange in chunks or segments. Cook for 5-10 minutes. Top with green onion and serve on a bed of steamed spinach or greens.
Makes 1 serving (1 protein, 1 fruit)

Cabbage Rice/Noodle Alternative

½ - 1 head of cabbage finely chopped into rice sized or noodle size pieces

Your choice of spices

1 cup chicken, vegetable broth or water

* Mexican rice style

1 cup chicken or vegetable broth

2 tablespoons minced onion

1 clove of garlic crushed and minced

¼ teaspoon Mexican oregano

¼ teaspoon cayenne pepper or to taste

Dash of cumin to taste

Fresh chopped cilantro

Salt and pepper to taste

* Italian style

1 cup chicken or vegetable broth

¼ teaspoon fresh or dried oregano

¼ teaspoon dried basil or 5 leaves fresh basil rolled and sliced

2 tablespoons minced onion

1 clove garlic crushed and minced

Salt and pepper to taste

* Indian style

½ teaspoon curry

2 tablespoons minced onion

1 clove garlic crushed and minced

¼ teaspoon cumin
Salt and pepper to taste
* Oriental style
½ teaspoon ginger
3 tablespoons Bragg's liquid aminos
2 tablespoons lemon juice
3 tablespoons orange juice (optional)
2 tablespoons chopped onion
1 clove garlic crushed and minced

In a large frying pan sauté cabbage with a little water (vegetable or chicken broth may be substituted) and liquid ingredients. Add spices and cook until cabbage is tender adding water as necessary. Add ground beef or chicken to the spiced cabbage if desired.
Makes 2 or more servings (1 vegetable)

Garlic and Onion Spiced Chard
4-6 cups swiss or red chard
1 tablespoon apple cider vinegar
½ cup vegetable, chicken broth or water
4 tablespoons lemon juice to taste
6 cloves of garlic chopped
2 tablespoons chopped onion
½ teaspoon garlic powder
Salt and pepper to taste

In a frying pan add chard, water, onion, garlic and spices to the water and liquid ingredients and sauté for 5 minutes or to desired level of doneness.
Sprinkle with lemon and salt and pepper to taste.
Makes 1-2 servings (1 vegetable)

Cold Chicory Salad

Chopped fresh chicory
2 teaspoons apple cider vinegar
1 tablespoon Bragg's liquid aminos
1 tablespoon lemon juice
Salt and pepper to taste

Chop chicory very fine. Stir in apple cider vinegar and lemon juice. Add

salt and fresh ground black pepper to taste. Enjoy as a side dish or cool

salad. Phase 2 variations: Add tomatoes and chopped fresh mint or mix in a little orange juice. Add finely minced red onion and garlic or chopped apple and stevia.

Makes 1 serving (1 vegetable)

Phase 3 modifications: Add a little olive, walnut, or hazelnut oil. Sprinkle

with 1 tablespoon chopped walnuts and feta cheese.

Caramelized Onion Garnish

½ large onion cut into fine rings

4 tablespoons lemon juice

Vanilla stevia to taste

Small amount of water as needed

Pinch of salt

Preheat skillet. Add small amount of water to bottom of pan and add lemon

juice and stevia. Add onion rings and stevia and cook quickly periodically

deglazing the pan with a little more water to create a sweet caramel sauce.

Serve immediately over steak or chicken. Spoon any remaining sauce

created by deglazing over the top. Can be served chilled and added as a

topping to salads.

Makes 4 servings

Savory Baked Red Onion Garnish

½ red onion cut into rings

¼ cup apple cider vinegar

2 tablespoons lemon juice

1 bay leaf or pinch of bay leaf powder

1 clove garlic crushed and minced

Pinch of dried basil and oregano (optional)

Salt and pepper to taste

Small amount of water

Put onion in a baking dish with apple cider vinegar, water, and spices. Bake at 375 for 10 minutes. Serve hot over beef or chicken or chill and add to salads. Can also be sautéed in a small frying pan deglazing periodically.

Phase 2 variations: substitute a sprinkle of rosemary, tarragon or dill instead of other spices. Or sprinkle with organic poultry seasoning.

Makes 4 servings

Phase 3 modifications: Brush with olive oil before baking or sauté with

browned butter and spices. Top with fresh grated parmesan or Romano

cheese. Try baked, topped with a slice of provolone or mozzarella cheese.

Garlic Spinach

Spinach

½ cup chicken broth or water

2 tablespoons lemon juice

2 tablespoons minced onion

2 cloves garlic crushed and minced

¼ teaspoon onion powder
Pinch red pepper flakes

Sauté the onion and garlic lightly in frying pan with a little water and lemon juice until soft. Add fresh garlic and spices. Stir in fresh spinach leaves and cook lightly. Serve with your favorite chicken or fish dish. Makes 1-2 servings (1 vegetable)

Saffron Cabbage

Chopped cabbage (½ head)
1 cup chicken broth or water
2 tablespoons onion finely chopped
1 clove garlic crushed and minced
Pinch of saffron powder or threads softened in water and made into a paste.
1/8 teaspoon turmeric
Dash of mustard powder
Salt and pepper to taste

In a large frying pan, heat chicken broth and spices. Add cabbage and cover pan with a lid. Cook cabbage until tender adding water if necessary to keep from burning and coating with the spice mixture. Serve hot with chicken or chilled for a cool salad.

Makes 1-2 servings (1 vegetable)

Radish Relish

6-7 large red radishes
3 tablespoons of apple cider vinegar
Dash of garlic powder
Dash of onion powder
Salt and pepper to taste
Stevia to taste (optional)

Combine liquid ingredients with powdered spices. Finely dice radishes and marinate in liquid mixture for 1-3 hours or overnight. Use as a topping on your protein servings or as a side dish.
Makes 1-2 servings (1 vegetable)

Indian Spiced Spinach

Spinach

2 tablespoons minced onion

¼ cup chicken broth or water

1/8 teaspoon cumin

1/8 teaspoon paprika

1/8 teaspoon turmeric

Pinch of fresh grated ginger

Pinch of ground coriander

Salt and pepper to taste

Sauté spices in chicken broth with onion. Add spinach and stir gently until

cooked. (substitute ¼ teaspoon garam masala for dry spices) Variations: add chicken or shrimp.

Makes 1-2 servings (1 vegetable)

Phase 3 modifications: Add melted butter or ghee. Stir in chunks of paneer cheese to make palak paneer, a traditional Indian dish.

Baked Celery

Celery

½ cup beef, chicken broth, or water

2 tablespoons lemon juice

2 tablespoons Bragg's liquid aminos

2 tablespoons chopped onions

1 clove fresh chopped garlic

1 bay leaf

Pinch of red pepper flakes
Paprika to taste
Salt and pepper to taste

Chop up celery into sticks and arrange in a baking dish.
Dissolve spices in liquid ingredients and pour over the celery. Bake in 375 degree oven in until soft and lightly brown on top. Serve with the juices and sprinkle with paprika. Add salt and pepper to taste.
Makes 1-2 servings (1 vegetable)

Chilled Tomato Salad
Chopped tomatoes
¼ cup apple cider vinegar
1 tablespoon green onion sliced
1 garlic clove crushed and minced
Dash of mustard powder
¼ teaspoon basil
1/8 teaspoon thyme
1/8 teaspoon marjoram
Salt and pepper to taste

Combine apple cider vinegar with spices. Pour over tomato chunks or slices. Marinate and chill for 1 hour before serving.
Makes 2 servings (1 vegetable)
Phase 3 modifications: Add olive oil or mayonnaise, mix in small slices of Swiss or crumbled feta cheese and sliced green olives.

Grilled Asparagus with Rosemary Lemon Sauce
Asparagus
Juice of ½ lemon with rind
1 tablespoon Bragg's liquid aminos

1 clove garlic crushed and minced

¼ teaspoon rosemary

Dash of garlic powder

Dash of onion powder

Salt and pepper to taste

Cayenne pepper to taste

Marinate asparagus in lemon, garlic, salt, cayenne pepper and Braggs.

Steam or grill asparagus spears to desired level of doneness. In a small

saucepan place remaining lemon marinade along with lemon rind, ½ cup

water, spices and cook until pulp starts to come out. You may add a little

stevia if you wish for added sweetness. Reduce liquid by half. Remove

lemon rind and pour over grilled asparagus. Garnish with lemon wedges

and salt and pepper to taste.

Makes 1 serving (1 vegetable)

Pickled Beet Greens

Beet greens

¼ cup apple cider vinegar

1 tablespoon lemon juice

1 tablespoon Bragg's amino acids

1 clove garlic crushed and sliced

2 tablespoons minced onion

¼ teaspoon red pepper flakes or to taste

Salt and pepper to taste

Stevia to taste (optional)

Combine liquid ingredients and spices. Pour over beet greens and cook for

5-10 minutes stirring occasionally to mix spices. Add water as necessary.

Serve hot or cold.

Makes 1 or more servings (1 vegetable)

Phase 3 modifications: Add 2 tablespoons of crumbled bacon to the greens

for added flavor.

Roasted Fruit and Vegetable Kabobs

1 apple cut into large chunks

¼ onion cut into 1 inch petals

1 tomato cut into chunks

1 tablespoon apple cider vinegar

1 tablespoon lemon juice

½ teaspoon crushed mint leaves

½ teaspoon crushed cilantro leaves

Pinch of allspice

Stevia to taste

Marinate fruit and vegetables in lemon juice and vinegar with stevia and

spices in the refrigerator for 20 minutes or more. Soak wooden skewers in

water for five minutes. Layer chopped apple, onion petals, and tomato

alternately on to skewers.

Place on grill for 5-8 minutes or until desired level of doneness. Top with

herbs and serve with lemon wedges.

Makes 1 serving (1 fruit, 1 vegetable)

Hot Pickled Red Cabbage

Red cabbage

1 apple diced

½ cup apple cider vinegar

¼ cup water

2 tablespoons Bragg's liquid aminos

2 tablespoons chopped red onion

1 clove garlic crushed and minced
A pinch of red pepper flakes
Salt and pepper to taste

Slow cook cabbage and apples in water, apple cider vinegar.
Add spices and chopped onion, and garlic, and stevia. Add
salt and pepper to taste. Serve hot or cold.
Makes 2 serving (1 vegetable, 1 fruit)

Hot Peppered Chicory

Chicory

Salt and pepper to taste

2 tablespoons lemon juice

¼ cup vegetable broth or water

Mince the chicory. In a small saucepan add chicory to broth
and add lemon

juice, salt and pepper. Cook for 3-5 minutes and serve hot.

Makes 1 or more servings (1 vegetable)

Phase 3 modifications: Add a little butter or olive oil or omit
the lemon

juice and add a small amount of half and half or cream
cheese. Top with

grated parmesan cheese or mix in crumbled feta cheese.

Fennel with Herbs

Fennel bulbs

½ cup vegetable broth or water.

2 tablespoons lemon juice

Your choice of marinade or dressing

Thoroughly wash and trim fresh fennel. Cook the fennel for
several minutes

in a little water or vegetable broth adding pepper, lemon, salt
and fresh or

dried herbs. Try Italian style or toss with Spicy Cajun or Dill
Dressing.

Cook until the bulb portion is tender and delicious. Fennel may also be grilled on the barbeque.
Makes 1 or more servings (1 vegetable)
Phase 3 modifications: Drizzle with melted butter or olive oil.
Fennel has a slight licorice taste and goes well with fish.

Herbed Asparagus

Generous serving of Asparagus
½ cup vegetable, chicken broth, or water
2 tablespoons lemon juice
1 clove of garlic crushed and minced
1 tablespoon minced onion
1 teaspoon organic Italian herb mix
Water as needed

Lightly sauté chopped onion, garlic and herbs in the chicken broth for about one minute. Add the asparagus and cook until tender. Top with herbed sauce (add a little powdered garlic and onion for a thicker sauce). Garnish with parsley and lemon wedges.
Makes 1 or more servings (1 vegetable)
Phase 3 modifications: Add a splash of white wine. Stir in cold cubes of butter whisking gently to create a butter sauce or omit the lemon juice and stir in ¼ cup cream or half and half. Add a few capers and top with fresh herbs.

Roasted Tomato with Onion

4 thin whole slices of onion
4 thick cut tomato slices

1-2 cloves of garlic sliced
2 leaves fresh basil rolled and sliced
Sprinkle of dried or fresh oregano
Salt and black pepper to taste
Stevia to taste (optional)
Squeeze of lemon juice

Lay out slices of onion rings intact. Salt and pepper the onion and sprinkle with lemon juice. Lay a few slices of basil and garlic on top of the onion. Top onion slices with a slice of tomato. Top the tomato with remaining basil and garlic. Bake at 375 for 10-15 minutes or until desired level of doneness. Sprinkle with lemon juice and salt and pepper to taste. Makes 4 servings (1 vegetable)

Spiced Beet Greens

Beet greens
¼ cup chicken broth or water
4 tablespoons lemon juice
2 cloves of garlic crushed and minced
¼ teaspoon paprika
Pinch of cumin
Pinch of lemon zest
Salt and pepper to taste

Combine spices in liquid ingredients. Lightly sauté beet greens in spice mixture. Serve hot and garnish with lemon and fresh ground black pepper. Phase 3 modifications: Top with 1 tablespoon of crushed pecans.

Chilled Pesto Tomato Salad

2 medium tomatoes or 3 Roma tomatoes sliced.
3 leaves of fresh basil rolled and sliced
Savory red onion or caramelized onion garnish
1-2 cloves of garlic minced
2 tablespoons lemon juice
2 tablespoons caper juice
1 tablespoon of apple cider vinegar

Toss fresh tomatoes with spices and vinegar and coat completely. Marinate for at least 1 hour. Top with onion garnish and serve.
1-2 servings (1 vegetable or fruit)
Phase 3 modifications: Layer sliced tomatoes with fresh mozzarella cheese to make a Caprese salad. Brush with olive oil.

Tomato Basil Soup

2 cups chicken or vegetable broth (or substitute 1 cup water for 1 cup broth)
2 cups chopped fresh tomatoes
3 ounces of tomato paste
4-6 leaves of fresh basil rolled and sliced
1-2 cloves garlic crushed and minced
2 tablespoons chopped onion
1 teaspoon garlic powder
¼ teaspoon dried oregano
Pinch of marjoram
Salt and black pepper to taste

Puree all ingredients in a food processor or blender. Pour into a saucepan and heat to a boil. Reduce heat and simmer for 20 to 30 minutes. Serve hot, garnish with fresh basil leaves or

parsley.

Makes 2 servings (1 vegetable)

Chicken Meatball Soup

Meatballs

100 grams ground chicken breast

1 teaspoon minced onion

1 clove garlic crushed and minced

Pinch of sage

Pinch of marjoram

Pinch of thyme

Dash of onion powder

Dash of garlic powder

1 serving Melba toast crumbs (optional)

Broth

2 cups chicken broth (or substitute 1 cup water for 1 cup broth)

2 tablespoons Bragg's liquid aminos

1 tablespoon apple cider vinegar

Chopped celery or tomato

1 tablespoon chopped onion

2 cloves garlic crushed and minced

1 bay leaf

Cayenne pepper to taste

Salt and pepper to taste

Combine ground chicken breast with spices, chopped garlic, onion, and

crushed Melba toast. Form into balls. Bring broth to a boil; add spices,

vinegar, Bragg's liquid aminos, and chicken balls. Reduce to a simmer and

cook a minimum of 30 minutes adding the celery or tomato the last 5-10

minutes of cooking.

Makes 1 serving (1 protein, 1 vegetable, 1 Melba toast)

Chicken and Cabbage Soup

100 grams chicken

Cabbage

2 cups chicken broth (or substitute 1 cup water for 1 cup broth)

2 tablespoons Bragg's amino acids (optional)

2 cloves garlic crushed and minced

1 tablespoon chopped onion

¼ teaspoon thyme

¼ teaspoon rosemary

Cayenne to taste

Salt and pepper to taste

Combine chicken and spices in medium saucepan. Bring broth to a boil.

Add cabbage. Reduce heat and simmer for a minimum of 30 minutes. Add

additional water to broth as needed. Variations: change the spices and add

fresh tarragon or turmeric. Add a ¼ lemon with rind to the broth and

simmer for a rich lemon flavor.

Makes 1 serving (1 protein, 1 vegetable)

Vegetable Beef Soup

100 grams lean beef cubed

Celery, cabbage, or tomato diced

2 cups beef or vegetable broth (or substitute 1 cup water for 1 cup of broth)

1 tablespoon onion chopped

1 clove garlic crushed and minced

1 bay leaf

1/8 teaspoon dried basil

1/8 teaspoon fresh or dried oregano

Pinch of thyme

Pinch of paprika
Pinch of chili powder
Salt and pepper to taste

Combine onion, garlic and spices with beef broth. Add celery and diced beef. Simmer for 20-30 minutes. Add tomatoes and simmer for an additional 5 minutes.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Add additional vegetables such as zucchini, bell peppers or a small amount of chopped carrots.

Savory Chicken Soup

100 grams chicken breast cubed
1-2 cups chopped celery or tomatoes
2 cups chicken broth (or substitute 1 cup water for 1 cup of broth)
1 tablespoon minced onion
2 cloves garlic crushed and sliced
1 bay leaf
½ teaspoon organic poultry spice blend
Cayenne pepper to taste
Salt and black pepper to taste

Bring chicken stock to a boil. Add onion, garlic and spices. Add chicken and vegetables and simmer on low heat for 20 minutes or more until chicken and cabbage are tender and fully cooked. Serve hot. Sprinkle with chives or parsley if desired.
Makes 1 serving (1 protein, 1 vegetable)

Thai Beef Soup

100 grams beef
Celery
2 cups beef or vegetable broth (or substitute 1 cup water for

1 cup broth)
3 tablespoons Bragg's liquid aminos
1 tablespoon chopped green onion
1 clove of garlic crushed and minced
Fresh cilantro
½ teaspoon fresh grated ginger
1/8 teaspoon chili powder or red pepper flakes
1 bay leaf
Pinch of cinnamon
Stevia to taste
Salt and pepper to taste

Heat up broth. Add dry spices, bay leaf, Bragg's, garlic and onion and bring to a boil. Reduce heat and simmer for 5 minutes. Add beef and celery and cook for 20 to 30 minutes until soft. Add salt, pepper, and stevia. Garnish with fresh chopped cilantro.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Add chili or sesame oil and a few bean sprouts to the soup. Top with fresh sliced mushrooms.

Homemade Chicken Broth

3 large chicken breasts
10 or more cups of water
½ large onion chopped
4 stalks of celery chopped
5 cloves of garlic sliced
1 bay leaf
Salt and pepper to taste

In a large soup pot or crock pot combine chicken and 10 or more cups of water. Water should slightly cover the chicken. Add celery and spices.

Heat to a boil then reduce heat to simmer. Allow to slow cook

for 4 hours.

Remove vegetables and chicken from broth. Refrigerate stock and skim off the chicken fat. Put through a strainer for a clear broth. Save the chicken and make chicken salad (page 43) or add to soups. Makes multiple servings

Homemade Vegetable Broth

10 or more cups of water
½ large onion chopped
6-10 stalks celery
10 cloves of garlic chopped
2 bay leaves
1 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon basil
1 teaspoon of thyme
Salt and pepper to taste

Bring water to a boil in a large soup pot or crock-pot. Add vegetables and spices. Slow cook for 2-4 hours. Strain out vegetables and cool. Use as a base for soups. Makes multiple servings

Fennel Soup

Fennel bulbs chopped
2 cups chicken or vegetable broth (or substitute 1 cup water for 1 cup broth)
1 tablespoon finely minced onion
¼ teaspoon allspice seasoning blend
Salt and pepper to taste

Add chopped fennel bulbs, spices, and minced onion to

vegetable broth.

Heat in small saucepan and simmer for 20 minutes. Add lemon with rind to the broth if desired. Serve warm with chopped sprigs of fennel for garnish.

Makes 1 serving (1 vegetable)

Phase 3 modifications: Add half and half or cream.

Celery Soup

Celery

2 cups chicken broth (or substitute 1 cup water for 1 cup broth)

¼ teaspoon thyme

1 bay leaf

¼ teaspoon dried basil

Salt and pepper to taste

Cook celery until very soft or use crock-pot or vegetable broth cooked

celery. Puree in a food processor or blender with broth and spices. Simmer

in a saucepan for 20-30 minutes.

Makes 1 serving (1 vegetable)

Chili

100 grams lean ground beef (less than 7% fat)

1 cup chopped tomatoes

½ cup water

1 tablespoon minced onion

2 cloves garlic crushed and minced

Pinch of garlic powder

Pinch of onion powder

¼ teaspoon chili powder

Pinch of oregano

Cayenne pepper to taste (optional)

Salt and pepper to taste

Brown ground beef in small frying pan, add onions and garlic. Stir in tomatoes and water. Add spices and simmer slowly until liquid is reduced. The longer it cooks the more tender and flavorful. Add a little water as needed to prevent burning. Serve with chopped green onion or tomato garnish and salt and pepper to taste. Makes 1 serving (1 protein, 1 vegetable)
Phase 3 modifications: Top with cheddar cheese and a dollop of sour cream.

Lemony Spinach and Chicken Soup

100 grams chicken
2 cups chicken broth (or substitute 1 cup water for 1 cup broth)
½ lemon with rind
1-2 cup cups loosely packed spinach cut into strips
1 tablespoon onion chopped
1 clove garlic crushed and minced
1 stalk lemongrass (optional)
¼ teaspoon thyme or to taste
Cayenne pepper to taste
Salt and pepper to taste

Lightly brown the chicken in small saucepan with a little lemon juice. Add the onion, garlic, spices and chicken broth. Add lemon with rind and simmer for 20-30 minutes. Add the fresh spinach during the last five minutes of cooking. Serve and enjoy. Makes 1 serving (1 protein, 1 vegetable)

Asparagus Soup

4-5 stalks asparagus

2 cups chicken or vegetable broth (or substitute 1 cup water for 1 cup broth)

3 tablespoons Bragg's liquid aminos

2 tablespoons chopped onion

¼ teaspoon thyme

¼ teaspoon garlic powder

¼ teaspoon onion powder

1 bay leaf

1 tablespoon milk (optional)

Salt and pepper to taste

Old Bay seasoning to taste

Trim asparagus to remove the tough ends of the stalk and steam until soft.

Puree asparagus with broth and spices in a blender or food processor. Heat

soup in a saucepan and enjoy. Add 100 grams diced chicken if desired. You

can replace dried spices with 1-2 teaspoons of Old Bay seasoning if you wish.

Makes 1 serving (1 vegetable)

Phase 3 modifications: Sauté the onion in a little butter, add sliced mushrooms, cheddar cheese and cream or half and half to the soup.

Hot and Sour Chicken Soup

100 grams chicken breast diced

1 cup chicken broth

1 cup water

4 tablespoons apple cider vinegar

4 tablespoons Bragg's liquid aminos

½ lemon in quarters with rind

1 clove garlic crushed and minced

2 tablespoons minced onion

Cayenne pepper to taste

Pinch of chili powder or red chili flakes
Salt and pepper to taste
Stevia to taste (optional)

Boil lemon wedges with rind in 1 cup of water until pulp comes out of the rind. Scrape out additional pulp and juice. Add the diced chicken, spices and chicken broth. Simmer until cooked. Variation: You can add orange juice as an option and your choice of approved vegetable or substitute shrimp for chicken.

Makes 1 serving (1 protein)

Phase 3 modifications: Add a small amount of fresh pineapple juice. Add vegetables such as zucchini, cauliflower, small amount of carrots etc. Add a little chili oil or paste to the soup for added heat and flavor.

Creole Gumbo

100 grams shrimp or 1 chicken sausage recipe (page 88)
2 cups vegetable broth (or substitute 1 cup water for 1 cup broth)

Tomatoes chopped

3 tablespoons tomato paste

2 tablespoons green or white onion

2 cloves of garlic crushed and minced

3 tablespoons apple cider vinegar

Dash of Worcestershire sauce

Cayenne pepper to taste

Salt and pepper to taste

Liquid smoke hickory smoke flavoring to taste

Fry up shrimp or chicken sausage in a saucepan with onions. Add tomato

paste, tomatoes, and broth. Mix well. Add the spices and vinegar. Simmer for 20-30 minutes. Serve hot and garnish with fresh parsley. Makes 1 serving (1 protein, 1 vegetable)
Phase 3 modifications: Add additional mixed protein ingredients like crab, chicken, and sausage. Add additional vegetables such as okra, celery, and bell pepper. Enjoy with a dollop of sour cream.

Middle Eastern Vegetable Soup

2 cups vegetable broth (or substitute 1 cup water for 1 cup broth)

Tomatoes chopped or celery

8 ounces tomato sauce or 3 ounces tomato paste (omit if celery is used)

1 clove garlic crushed and minced

1 tablespoon onion chopped

1/8 teaspoon ginger

1/4 teaspoon cumin

Salt and black pepper to taste

Fresh parsley, cilantro or mint

Combine broth, tomato sauce, and paste. Bring to a boil.

Reduce heat and

add spices. Simmer for 20-30 minutes or until vegetables are tender.

Makes 1 serving (1 vegetable)

Phase 3 modifications: Add string beans, zucchini or other vegetables as desired.

Crab Bisque

100 grams crab meat

1 cup tomatoes chopped

2 cups vegetable broth (or substitute 1 cup water for 1 cup

broth)

1 tablespoon onion minced

1 clove garlic crushed and minced

1 teaspoon Old Bay seasoning

1 bay leaf

1 tablespoon milk (optional)

Cayenne pepper to taste

Salt and black pepper to taste

Puree tomatoes and broth in a food processor or blender.

Heat up mixture in a small saucepan. Add the crab and spices and simmer for 20-30 minutes stirring frequently.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Add half and half or cream.

Sweet Strawberry Soup

6-7 medium strawberries

2 tablespoons lemon juice

¼ cup water

Vanilla liquid stevia or powdered vanilla to taste

Dash of cinnamon

Puree strawberries with spices, lemon juice, water and milk.

Heat the

strawberry mixture in a small saucepan for 3-5 minutes.

Serve hot or chilled

with a garnish of mint.

Makes one serving (1 fruit)

Phase 3 modifications: Add 3 tablespoons cream cheese, half and half, or

cream. Omit the lemon juice. Top with a sprinkle of chopped roasted nuts

or phase 3 chocolate shavings.

Hot and Sour Thai Shrimp Soup

100 grams shrimp

2 cups vegetable broth (or substitute 1 cup water for 1 cup broth)

Juice of ½ lemon with rind

1 lemon grass stalk

2-3 slices of fresh ginger

Red pepper flakes or cayenne pepper

1 tablespoon green onion

1 tablespoon fresh chopped cilantro

Salt and pepper to taste

Bring the broth to a boil. Add the ginger, lemongrass, lemon juice, onion,

and pepper. Simmer for 10-15 minutes. Add the shrimp and cilantro and

cook another 8 minutes. Serve hot. Remove lemongrass before serving.

Makes 1 serving (1 protein)

Phase 3 modifications: Add straw mushrooms and fish paste. Add a little

hot chili paste or chili oil.

French Onion Soup

2 cups beef broth

1 Melba toast crumbled or Melba croutons (page 42) (optional)

1 teaspoon Worcestershire sauce

1 tablespoon Bragg's liquid aminos (optional)

1 tablespoon lemon juice

¼ to ½ of an onion in thin strips

1 clove garlic crushed and minced

Stevia to taste

Salt and black pepper to taste

Brown the onions in a little water and lemon juice. Add beef broth and

spices and simmer for 20-30 minutes. Top with Melba toast croutons.

Makes 1-2 servings (1 vegetable, 1 Melba toast)

Phase 3 modifications: Top with mozzarella or provolone cheese.

Meatball Soup

100 grams lean ground beef
1 serving Melba toast crumbs
Dash of onion powder
Dash of garlic powder
1/8 teaspoon oregano
1 teaspoon minced onion
1 clove garlic crushed and minced
Pinch of cumin
Cayenne pepper to taste
Salt and pepper to taste
1 cup beef broth
1 cup water
Fresh tomatoes or celery
1 tablespoon chopped onion
1 clove garlic crushed and minced
1 tablespoon fresh chopped cilantro
1/4 teaspoon dried oregano
Salt and pepper to taste

Make meatballs by mixing ground beef, Melba crumbs, finely diced onion, garlic, powdered spices and chopped cilantro. Form into balls and drop into beef broth. Add spices, onion and garlic to the broth and bring to a boil.

Reduce to a simmer and cook for a minimum of 30 minutes. Add your choice of celery or tomato to the broth in the last 10 minutes of cooking.

Garnish with fresh chopped cilantro and oregano.

Makes 1 serving (1 protein, 1 vegetable, 1 Melba toast)
Phase 3 modifications: Add additional vegetables such as zucchini or a small amount of carrots.

Cucumber Salad

1 cucumber sliced/ diced
2 tablespoons apple cider vinegar
1 tablespoon fresh lemon juice
1 tablespoon Bragg's amino acids
1 teaspoon finely minced onion
Cayenne pepper to taste
Stevia to taste

Mix ingredients together, marinate for 15 minutes or more and serve chilled.

Makes one serving (1 vegetable)

Cold Chicken Curry Salad

100 grams diced chicken
1 apple diced
Celery diced (optional)
¼ cup water
2 tablespoons lemon juice

1 tablespoon finely minced onion
1 clove of garlic crushed and minced
¼ teaspoon curry powder or to taste
Dash of garlic powder
Dash of onion powder
Dash of cayenne pepper
Dash of cinnamon
Dash of turmeric
Stevia to taste

In small saucepan lightly sauté chicken in lemon juice until lightly brown,
add ¼ cup water and spices. Stir well and simmer over low heat until liquid reduces to form a sauce and chicken is cooked well. Add water as needed to create the consistency you want. Chill then serve.
Makes 1 serving (1 protein, 1 vegetable, 1 fruit)

Lobster Salad

100 grams lobster tail diced
Celery, sliced steamed fennel bulb, or tomatoes (optional)
1 tablespoon lemon juice
1 teaspoon apple cider vinegar
Pinch of chopped green onion
Pinch of tarragon
Salt and black pepper to taste
Stevia to taste

Mix lobster, liquid ingredients and spices together and serve over a salad,
arugala greens, or with another vegetable.
Makes 1 serving (1 protein, 1 vegetable)
Phase 3 modifications: Stir in 1-2 tablespoons mayonnaise or sour cream.
You can also add any kind of fresh fruit like grapes, diced

apple, or top with stevia caramelized pear slices. Add a small amount of chopped walnuts, almonds, or pine nuts for added crunch.

Spicy Crab Salad

100 grams crab

Celery diced (optional)

1 tablespoon lemon juice

2 teaspoons apple cider vinegar

1 tablespoon Bragg's liquid aminos

1 tablespoon finely minced red onion

Dash of garlic powder

Dash of onion powder

Cayenne pepper to taste

Salt and black pepper to taste

You may substitute 1 teaspoon of Old Bay seasoning for the powdered ingredients.

Steam the crab and chop into medium chunks. Toss with onions, spices, and liquid ingredients. Marinate for 15 minutes or more and serve over mixed green salad or add diced celery.

Makes one serving (1 protein, 1 vegetable)

Shrimp Cocktail

100 grams raw shrimp (approximately 10-12 medium shrimp steamed)

Cocktail sauce

3 ounces tomato paste

2 tablespoons lemon juice

1 tablespoon apple cider vinegar

1 teaspoon hot sauce

1/8 teaspoon of horseradish or to taste

Dash of mustard powder

Stevia to taste

Salt and pepper to taste

Water as needed for desired consistency

Mix tomato paste, vinegar, horseradish, lemon juice and spices together and allow spices to marinate and dipping sauce to chill. Add additional water as needed to create desired consistency. Steam the shrimp until pink and well cooked. Chill shrimp for 30 minutes in the refrigerator and serve with cocktail dipping sauce.
Makes 1 serving (1 protein, 1 vegetable)

Chilled Garlic Refrigerator Pickles

One medium cucumber sliced into rounds
4 cloves of garlic in thin slices
 $\frac{1}{4}$ - $\frac{1}{2}$ cup apple cider vinegar
3 tablespoons lemon juice
Salt

Mix liquid ingredients together. Salt cucumber slices well. Pack cucumber slices tightly into a small glass canning jar layering garlic slices in between layers. Pour apple cider vinegar and lemon juice into container until liquid covers the slices. Refrigerate overnight. Pickles can be refrigerated for up to 4 days. Or marinate cucumber slices in salt, vinegar and garlic then use a pickle press or weighted plate to press out excess liquid.
Makes 1-2 servings (1 vegetable)

Orange Cabbage Salad with Chicken

100 grams of chicken
 $\frac{1}{2}$ head of any kind of cabbage

One orange (3 tablespoons of juice and remaining orange sliced or in segments)

1 tablespoon apple cider vinegar

2 tablespoons lemon juice

1 tablespoon Bragg's liquid aminos

Pinch of fresh or powdered ginger

Dash of cayenne (optional)

Stevia to taste (optional)

Salt and fresh black pepper to taste

Marinate strips or chunks of chicken in apple cider vinegar, lemon juice and spices. Cook thoroughly browning slightly. Prepare dressing with 3

tablespoons of orange juice, Bragg's, stevia, black pepper, salt and cayenne.

You may add extra apple cider vinegar if desired. Shred cabbage into

coleslaw consistency and toss lightly with dressing. Allow to marinate for at

least 20 minutes or overnight. Top with chicken and orange slices.

Makes one serving (1 vegetable, 1 protein, 1 fruit)

Phase 3 modifications: Add a drizzle of olive or sesame oil, top with sliced

almonds or sesame seeds.

Cold Asparagus Salad

Asparagus spears

3 tablespoons lemon juice

Fresh chopped mint leaves or parsley

2 tablespoons caper juice

1 tablespoon finely minced red onion

Salt and pepper to taste

Lightly steam the asparagus until tender. Marinate in juices and spices for

at least 30 minutes and enjoy.

Makes one serving (1 vegetable)

Phase 3 modifications: Add olive oil or drizzle with melted butter.

Red Cabbage Salad

3 tablespoons Bragg's liquid aminos

3 tablespoons lemon juice

¼ teaspoon onion powder

¼ teaspoon garlic powder

1 clove finely minced garlic

1 tablespoon finely minced onion

Cayenne pepper to taste

Stevia to taste

Salt and black pepper to taste

Combine spices with liquid ingredients. Coat cabbage thoroughly with

dressing and marinate for 1-2 hours or over night to blend flavors.

Makes 1-2 servings (1 vegetable)

Phase 3 modifications: Add olive oil or flax seed oil. Toss with crumbled bacon or gorgonzola cheese.

Cucumber Orange Salad

1 cucumber sliced

Orange slices (1 orange)

Orange juice from 3 segments

1 tablespoon lemon juice

1 teaspoon apple cider vinegar (try tarragon garlic infusion page 58)

1 teaspoon fresh tarragon minced

1 tablespoon red onion minced

Salt and pepper to taste
Stevia to taste
Chopped fresh mint leaves (optional)

Combine apple cider vinegar, stevia, onion, and spices and mix well. Add cucumber and orange slices, tarragon, salt, and pepper to taste. Marinate for 30 minutes. Garnish with fresh mint leaves. Makes one serving (1 vegetable, 1 fruit)
Phase 3 modifications: Drizzle with hazelnut oil, top with toasted pine nuts.

Coleslaw/Apple slaw
½ head cabbage
1 apple diced (optional)
2 tablespoons lemon juice
1 tablespoon apple cider vinegar
¼ teaspoon garlic powder
Dash of mustard powder
Dash of cinnamon (optional)
Salt and pepper to taste
Stevia to taste

Slice cabbage in very thin strips. Toss with lemon juice and spices. Allow to marinate for 30 minutes or overnight. Add apples and a 1/8 teaspoon of cinnamon to make an apple slaw. Makes 1-2 servings (1 vegetable coleslaw) (1 vegetable, 1 fruit apple slaw)

Phase 3 modifications: Add mayonnaise or Greek yogurt for a creamier texture.

Citrus and Fennel Salad

½ grapefruit cut into medium chunks or 1 orange in segments

Fennel bulb steamed

2 tablespoons lemon juice

Chopped mint or cilantro

Stevia to taste

Slice fennel bulb and cut citrus into chunks. Combine ingredients in a bowl.

Mix well and chill.

Makes 1 serving (1 vegetable, 1 fruit)

Phase 3 modifications: Drizzle with olive oil and top with pine nuts

Spicy Thai Cucumber Salad

1 whole cucumber cut julienne style

2 tablespoons Bragg's liquid aminos

2 tablespoons lemon juice

2 tablespoons vegetable broth (optional)

1 tablespoon chopped green onion

1 clove of garlic crushed and minced

1 basil leaf rolled and sliced

1 teaspoon cilantro leaves chopped

1/8 teaspoon red chili flakes

Salt and pepper to taste

Stevia to taste

Chop up cucumber in julienne strips. Mix liquid ingredients with the garlic,

onion, fresh herbs and chili flakes. Mix in cucumbers and coat thoroughly

with spice mixture. Allow to marinate for 10 minutes or overnight.

Makes 1-2 servings (1 vegetable)

Phase 3 modifications: Add a little sesame oil or chili oil. Add chopped bell pepper or other vegetables. Top with a tablespoon of crushed peanuts.

Crunchy Sweet Apple Chicken Salad

1 apple diced
3 stalks celery diced
3 tablespoons lemon juice
1/8 teaspoon cinnamon
Dash of nutmeg
Dash of cardamom
Dash of salt
Stevia to taste
Wedge of lemon

Mix ingredients together, sprinkle with stevia and cinnamon. Chill for 20

minutes. Serve with a wedge of lemon.

Makes 1 serving (1 protein, 1 vegetable, 1 fruit)

Phase 3 modifications: Add chopped walnuts or raw almonds. Mix in low sugar Greek yogurt or 1 tablespoon of mayonnaise for a creamier texture.

Curried Celery Salad

Celery stalks diced
2 tablespoons Bragg's liquid aminos
3 tablespoons lemon juice
1 tablespoon apple cider vinegar
1 tablespoon chopped green onions
Curry to taste
Stevia to taste

Add spices to liquid ingredients and mix thoroughly. Coat celery thoroughly

and allow flavors to marinate for 20-30 minutes and serve.
Makes 1 serving (1 vegetable)

Ceviche

100 grams chilled cooked white fish or shrimp

3 tablespoons lemon or lime juice

Diced tomatoes

1 tablespoon chopped onion

1 clove garlic crushed and minced

Fresh chopped cilantro

Dash hot sauce

Salt and pepper to taste

Steam the shrimp or fish. Add lemon, onion, garlic and chopped cilantro.

Stir in diced tomatoes and hot sauce. Chill and marinate the ingredients in

the refrigerator. Traditionally ceviche is not cooked. The citric acids

“cook” the fish. This is an alternative to cooking the shrimp or fish.

Makes 1 serving (1 protein, 1 vegetable)

Phase 3 modifications: Add diced jalapeno, add additional types of seafood.

Serve over cream cheese for a vegetable dip.

Cold Fennel Salad

Fennel bulb steamed and diced

2 tablespoons lemon juice

1 teaspoon apple cider vinegar (optional)

1 teaspoon minced red onion

Dash of turmeric

Salt and pepper to taste

Stevia to taste

Chopped fresh mint leaves (optional)

Steam fennel until bulb is tender, Marinate Fennel in vinegar and spices or

any marinade and chill until ready to serve. Serve with appropriate fruit or lemon juice. Add salt and pepper to taste. Works well with chopped apple or slices of orange. (Only use the orange if you marinated with orange juice, remember not to mix fruits)
Makes 1 serving (1 serving vegetable)

Cucumber and Strawberry Salad

1 whole cucumber
Sliced strawberries
1 serving strawberry vinaigrette (page 45)
Fresh ground white pepper
Stevia to taste

Directions

Slice strawberries and cucumber. Toss with strawberries, dressing, stevia and pepper to taste. Allow to marinate for at least 10 minutes.

Makes 1-2 servings (1 vegetable, 1 fruit)

Chinese Chicken Salad

100 grams chicken breast
Cabbage
3 tablespoons Bragg's liquid aminos
1 tablespoon apple cider vinegar
1 tablespoon minced green onion
1 clove of garlic crushed and minced
Fresh grated ginger or a dash of powdered
Pinch of red pepper flakes
Stevia to taste

Salt and pepper to taste

Brown the chicken with lemon juice, 1 tablespoon Bragg's, garlic, and onion. Slice cabbage into fine strips. Steam lightly until

cooked. Drain off
excess liquid. Add chicken, ginger, salt and pepper and chill.
Sprinkle with
additional Bragg's.
Makes 1 serving (1 protein, 1 vegetable)
Phase 3 modifications: Drizzle with sesame oil. Add
additional vegetables
such as bell pepper and mushrooms. Sprinkle with toasted
almonds or
sesame seeds.

Asparagus and Apple Salad

6-8 stalks of asparagus chopped
1 apple diced
4 tablespoons lemon juice and water as needed
¼ teaspoon cinnamon
1 tablespoon finely minced onion
Salt and pepper to taste
Stevia to taste

Marinate asparagus in vinaigrette for 10 minutes or so.
Lightly sauté
asparagus in lemon juice until just lightly cooked. Toss with
finely chopped
onion, apple, and spices. Add salt, pepper, and stevia to
taste. Chill in
refrigerator for 10 minutes and serve as a salad or hot as a
side dish.
Makes 1 serving (vegetable, 1 fruit)

Arugula Salad with Chicken and Fruit

100 grams of chicken
2 or more cups of arugula greens
Your choice of apple, orange, strawberry or grapefruit slices
Dressing made from your choice of compatible fruit
1 tablespoon chopped red onion

Salt and pepper to taste

Cook chicken with a little lemon juice and water until slightly browned.

Prepare and wash arugala. Lay chicken slices on top of arugala salad and top with fruit and a dressing made from your fruit of choice.

Makes 1 serving (1 protein, 1 vegetable, 1 fruit)

Horseradish Slaw

Finely chopped cabbage

¼ cup apple cider vinegar

3 tablespoons broth (beef, vegetable, or chicken)

1-2 tablespoon Bragg's liquid aminos

1 tablespoon lemon juice

1 tablespoon minced red onion

¼ teaspoon horseradish or to taste

Pinch of celery seeds

Salt and black pepper to taste

Chop up cabbage finely. Discard any tough parts of the cabbage. In a small bowl combine the liquid ingredients, horseradish and spices. Toss dressing mixture with cabbage. Allow to marinate for at least an hour or over night.

Makes 1-2 servings (1 vegetable)

Phase 3 modifications: Add ¼ cup mayonnaise. Omit the lemon juice and vinegar.

Melba Toast with Strawberry Jam

1 Melba toast

Strawberries

Stevia to taste

Puree fresh strawberries with stevia and serve on top of
allowed Melba toast
or sprinkle crushed Melba toast over strawberry puree for a
wonderful
crunchy texture. Add a little vanilla powder or cinnamon to
the Melba toast for additional flavor.
Makes 1 serving (1 Melba toast, 1 fruit)

Melba Toast Croutons

Cinnamon

1 serving Melba toast

Lemon juice

Pinch of cinnamon

Nutmeg

Powdered stevia

Garlic

Ingredients

1 serving Melba toast

Lemon juice

Pinch of garlic powder

Pinch of onion powder

Paprika

Salt and pepper to taste

Sprinkle the Melba toast with lemon juice and spices and
bake for 5 minutes
in a 350 degree oven or dust dry with your choice of spices.
Makes 1 serving (1 Melba toast)

Melba Toast with Spicy Cucumber

1 Melba toast

2-3 slices of cucumber

1 tablespoon apple cider vinegar

Pinch of minced red onion

Pinch of onion and garlic powder to taste

Dash of cayenne
Salt and pepper to taste

Combine spices with apple cider vinegar. Marinate cucumber slices in spice mixture. Top Melba toast with cucumber and sprinkle with onion. Save additional cucumber for an additional snack. Variations: sprinkle the crumbs on top of a cucumber salad.

Makes 1 serving (1 Melba toast, 1 vegetable)

Chicken Salad

100 grams of chicken
Celery
2 tablespoons Bragg's liquid aminos
1 tablespoon lemon juice
1 teaspoon apple cider vinegar
¼ teaspoon organic poultry seasoning
1 tablespoon minced onion
Salt and pepper to taste

Cook chicken in a little water or chicken broth. Finely chop all ingredients.

Mix with spices and additional liquid ingredients.

Makes 1 serving (1 protein, 1 vegetable)

Strawberry Vinaigrette

Strawberries
1 tablespoon apple cider vinegar
1 tablespoon lemon juice
Stevia to taste
Dash of salt
Dash of cayenne (optional)
Fresh ground black pepper to taste
Stevia to taste

Combine all ingredients in food processor. Puree until smooth. Pour over fresh arugula or green salad. Garnish with sliced strawberries and freshly ground black pepper.
Makes 1 serving (1 fruit)

Savory Dill Dressing/Marinade

Fresh dill minced
2 tablespoons lemon juice
2 tablespoons apple cider vinegar
2 tablespoon chicken or vegetable broth
½ teaspoon Old Bay seasoning mix
Salt and pepper to taste

Combine ingredients, allow the flavors to marinate for 30 minutes or more and serve as a marinade for fish or a dressing for vegetables or salad. For use as a marinade, double or triple the recipe as needed.
Makes 1 serving

Orange Tarragon Marinade

¼ cup chicken or vegetable broth
2 tablespoons apple cider vinegar (tarragon vinegar infusion page 46)
½ orange juiced
1 clove of garlic crushed and minced
1 teaspoon fresh tarragon chopped
¼ teaspoon onion powder
Salt and pepper to taste

Combine liquid ingredients with spices and cook on low heat for 3 minutes.

Remove from heat and cool. Marinate chicken or fish for 20 minutes or more. Cook chicken or fish in remaining marinade. Deglaze the pan periodically with a little water. Save the sauce and add apple cider vinegar to make additional dressing for a salad. Serve over a mixed green salad or with other vegetable.
Makes 1 serving (1 fruit)

Tarragon Vinegar
¼ cup apple cider vinegar
Fresh tarragon

Combine vinegar with fresh tarragon in a lidded jar. Crush or roll the tarragon slightly to release the flavor. Allow flavors to infuse into the vinegar overnight or up to a week. Use as a marinade for fish or as the base for a dressing. Add salt and pepper to taste.
Makes multiple servings

Citrus Ginger Dressing/Marinade
1 tablespoon lemon juice
2 tablespoons orange juice
1 teaspoon apple cider vinegar
1 tablespoon Bragg's liquid aminos
Ginger fresh or ground to taste
Salt and fresh black pepper to taste
Stevia to taste

Combine spices with liquid ingredients. Enjoy over salad or double the

recipe for use as a marinade. Warm slightly to enhance the flavors.

Makes 1-2 serving (1 fruit) Serve with additional orange slices to complete a fruit serving.

Teriyaki Sauce

½ cup beef or chicken broth

¼ cup Bragg's liquid aminos

2 tablespoons apple cider vinegar

Orange juice (Juice from 3 segments)

¼ cup lemon juice

1 tablespoon finely minced onion

1 teaspoon garlic powder

1 teaspoon onion powder

½ teaspoon powdered ginger or grated fresh ginger

1 clove finely minced garlic

Lemon and/or orange zest to taste

Stevia to taste

Combine all ingredients in a small saucepan and bring to a boil. Reduce

heat and simmer for 20 minutes or until liquid is reduced.

The longer you

simmer the richer the flavors. As the liquid reduces, deglaze the pan with a

little water or broth to intensify the flavors. Enjoy as a glaze or sauce with

chicken or beef.

Makes 1-2 servings (1 fruit)

Horseradish Marinade/Dipping Sauce

¼ cup beef broth

1 teaspoon of horseradish or to taste

½ teaspoon garlic powder

¼ teaspoon paprika

Whisk the ingredients together and heat the sauce in a small saucepan.

Pour into dipping bowl or use as a sauce or marinade and enjoy with beef dishes.

Makes 1-2 servings

Ketchup

3 ounces tomato paste

3 tablespoons apple cider vinegar

¼ teaspoon celery salt

½ teaspoon paprika

¼ teaspoon mustard powder

Pinch of nutmeg and clove

Pinch of black pepper

¼ teaspoon garlic powder

¼ teaspoon onion powder

Stevia or to taste

Dissolve spices in vinegar and lemon juice. Add tomato paste and mix thoroughly. Add additional lemon juice, vinegar or a little water until

desired consistency is reached.

Makes 2 or more servings (1 vegetable)

Marinara Sauce

4 large tomatoes or as many as you want if you wish to increase the recipe

1 cup chicken or vegetable broth

1 6 ounce can tomato paste

1 tablespoon dried basil or fresh rolled and chopped basil to taste

2 tablespoons minced onion

2 cloves of garlic crushed and minced

1 teaspoon dried oregano

Salt and pepper to taste

Cayenne pepper to taste
Pinch of marjoram

Chop tomatoes or puree in a food processor for a smoother texture, add spices and heat in a saucepan. Allow to slow cook for 30 minutes to an hour. Allow the liquid to reduce or add additional water to achieve desired consistency.
Makes 2 or more servings (1 vegetable)

Tomato Picante Dressing
1 medium tomato chopped
1 8 ounce can tomato sauce
1 clove garlic crushed and chopped
1 teaspoon mustard powder
2 tablespoons lemon juice
½ teaspoon ground cumin
½ teaspoon chili powder
Pinch cayenne pepper
Salt and black pepper to taste
Apple cider vinegar to taste

Put tomato and garlic into food processor and puree. Add mustard, lemon juice, cumin, chili powder, cayenne, and salt and tomato sauce. Blend until smooth. Transfer to a jar and refrigerate. Stir before using.
Makes 2-4 servings (1 vegetable)

Homemade Mustard
2 tablespoons ground mustard powder
1 tablespoon garlic powder
1 tablespoon onion powder
½ teaspoon ground ginger

½ teaspoon grated horseradish (optional)

½ cup apple cider vinegar

¼ cup water

1 tablespoon lemon juice

Stevia to taste

Mix ingredients together thoroughly, heat in a saucepan for 2-3 minutes.

Pack warm mustard into a jar and top with lemon juice.

Mustard will last up

to two weeks in the refrigerator. Add water as needed for consistency.

Makes 1-2 servings

Grapefruit Vinaigrette

Juice of 3 segments of grapefruit

1 tablespoon lemon juice

1 teaspoon apple cider vinegar (optional)

Stevia to taste

Combine juices and vinegar together. Add stevia to taste.

Pour over mixed

green salad and top with remaining grapefruit segments.

Use as a marinade for

fish, shrimp or chicken. Add salt and fresh ground pepper.

Makes 1-2 servings (1 fruit)

Tomato Basil Vinaigrette

3 tablespoons tomato paste

3 tablespoons apple cider vinegar

2 tablespoons lemon juice

¼ cup water, chicken or vegetable broth

1 tablespoon minced onion

½ teaspoon garlic powder

½ teaspoon onion powder

1 teaspoon dried basil or fresh rolled and sliced basil leaves

to taste

1/8 teaspoon oregano

Cayenne pepper to taste

Stevia to taste

Combine ingredients in a small saucepan and heat slightly to a boil. Adjust

liquid to desired consistency by adding a little more water or broth. Remove

from heat and chill. Enjoy over salad with fresh ground black pepper.

Makes 2-3 servings (1 vegetable)

Italian Vinaigrette

1/2 cup chicken or vegetable broth

2 tablespoon apple cider vinegar

2 tablespoons lemon juice

1 teaspoon organic Italian herb spice blend

2 tablespoons finely minced onion

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

Combine ingredients in small saucepan. Simmer on low heat for 5 minutes

to combine flavors. Remove from heat, chill, and serve as a dressing or use

as a marinade.

Makes 2 or more servings

Phase 3 modifications: Add olive oil or omit the lemon juice and stir in sour

cream or mayonnaise to make creamy Italian dressing.

Hot Cajun Dressing/Dipping Sauce

3 tablespoons apple cider vinegar

1 tablespoon lemon juice

Dash of garlic powder

Dash of onion powder

Cayenne pepper to taste
Salt and black pepper to taste
1/4 teaspoon Old Bay seasoning mix (optional)
Stevia (optional)

Combine ingredients in small bowl and pour over salad. You can also serve this as a dipping sauce or marinade for vegetables or fish. Makes 1-2 servings

Salsa

1 cup fresh chopped tomato
3 tablespoons lemon juice
1 tablespoon apple cider vinegar (optional)
2 cloves garlic crushed and minced
2 tablespoons finely chopped onion
1/4 teaspoon chili powder
1/4 teaspoon fresh or dried oregano
Cayenne pepper to taste
Fresh chopped cilantro
Salt and pepper to taste

Puree ingredients in food processor for smooth salsa or chop ingredients by hand for chunkier salsa. Add spices and chill in the refrigerator for 10 minutes or more to allow flavors to blend. Makes 1-2 serving (1 vegetable)
Phase 3 modifications: Add chopped jalapeno or chipotle peppers. Mix with avocado to make guacamole. Serve salsa over a block of cream cheese as a dip for vegetables.
Barbeque Sauce
3 ounces tomato paste

¼ cup apple cider vinegar
3 tablespoons lemon juice
1 tablespoon hot sauce
1 tablespoon minced onion
3 cloves garlic crushed and minced
¼ teaspoon chili powder
Liquid smoke hickory flavoring to taste
½ teaspoon Worcestershire sauce
½ teaspoon garlic powder
½ teaspoon onion powder
1 teaspoon chopped parsley
Stevia to taste (Try a touch of dark chocolate liquid stevia for added flavor)
Cayenne pepper to taste
Salt and pepper to taste
Water as needed to achieve desired consistency

In a small saucepan, combine all ingredients. Mix well and bring to a boil.
Reduce heat and simmer for at least 5 minutes adding a little water to achieve desired consistency and to make sure it doesn't burn. Use as a barbeque sauce for chicken or beef.
Makes 1-2 servings (1 vegetable)

Marinated Apple Relish
1 apple finely minced
1 stalk of celery minced (optional)
2 tablespoons apple cider vinegar
2 tablespoons lemon juice
1 teaspoon minced red onion
Dash of Worcestershire sauce
Salt and pepper to taste
Stevia to taste

Mix apples and celery together. Dissolve spices into liquid ingredients and pour over the apple mixture. Mix well and allow ingredients to marinate for

30 minutes or longer to allow flavors to blend.

Makes 1 serving (1 fruit, 1 vegetable)

Sweet Wasabi Dipping Sauce/Marinade

¼ teaspoon wasabi powder or to taste (Japanese horseradish)

2 or more tablespoons Bragg's liquid aminos

1 tablespoon lemon juice

Stevia to taste

Mix wasabi into Bragg's and add lemon juice and stevia to taste.

Makes 1 serving

Sweet Orange Dressing

Juice of 3 orange juice segments

2 tablespoons lemon juice

1 teaspoon apple cider vinegar (optional)

¼ teaspoon ginger powder

Pinch of turmeric

Pinch of orange zest

Stevia to taste

Dissolve spices and stevia in juice mixture. Heat the dressing slightly in a saucepan then chill until ready to use. You may double the recipe for a

marinade. Serve with remaining orange slices.

Makes 1 serving (1 fruit)

French Dressing

¼ cup beef broth

2 tablespoons apple cider vinegar

2 tablespoons lemon juice
1 clove garlic crushed and minced
¼ teaspoon horseradish or to taste
½ teaspoon paprika
1/8 teaspoon mustard powder
Cayenne pepper to taste
Stevia to taste

Dissolve spices in broth, vinegar and lemon juice. Mix well and heat slightly in small saucepan. Chill and serve over mixed greens or vegetables.
Makes 2 servings

Sweet and Spicy Mustard Dressing

2 tablespoons homemade mustard recipe (page 50)
2 tablespoons apple cider vinegar
2 tablespoons lemon juice
1 tablespoon Bragg's liquid aminos
Pinch of turmeric
1 clove garlic finely minced
1 tablespoon minced onion
Stevia to taste
Water to desired consistency

Dissolve spices in liquid ingredients. Mix thoroughly and heat slightly in a saucepan. Add a little water or extra vinegar to create desired consistency.
Makes 1-2 servings

Lemon Pepper Marinade

4 tablespoons lemon juice
3 tablespoons chicken or vegetable broth
Salt and black pepper to taste

Stevia to taste (optional)

Mix ingredients together. Marinate protein for 20 or more minutes.

Makes 1-2 servings

Spicy Orange Sauce

½ orange rolled and slightly juiced with rind

½ lemon slightly juiced and with rind

½ cup water

1 tablespoon minced green onion

1 clove crushed garlic

¼ teaspoon ginger powder

¼ teaspoon garlic powder

Pinch of orange and lemon zest

Pinch of cayenne pepper

Stevia to taste

In a small saucepan add slightly juiced orange with rind and ½ lemon with rind to water. Bring to a boil, reduce heat and simmer adding water as

needed. Simmer until the pulp comes out of the rinds.

Scrape out the pulp

and discard the rinds. Continue stirring and reducing down the liquid by

half until desired consistency is reached. Add onion, stevia and spices. Add

chicken, white fish or beef and sauté or pour spicy orange sauce over desired

cooked protein. Serve with remaining orange slices for garnish.

Makes 1-2 servings (1 fruit)

Tarragon and Garlic Marinade

2-3 sprigs of fresh tarragon

½ cup of apple cider vinegar
2 tablespoons lemon juice
2 cloves of garlic crushed and minced
1 tablespoon diced onion
1 teaspoon salt
Fresh ground black pepper

Pour vinegar and lemon juice into a lidded jar. Add sprigs of tarragon, garlic, onion, and spices. Marinate overnight or up to a week. Enjoy with fish, chicken, or as a marinade or dressing. Makes 1-2 servings

Strawberry Sorbet/Pops
4-6 medium strawberries
Approximately 3 cubes of ice
Any powdered or flavored stevia to taste
½ teaspoon vanilla powder or cocoa (optional)
2 tablespoons lemon juice
¼ cup water

Blend ingredients together until smooth. Pour into a dish or Popsicle molds and freeze until firm. Makes 1 serving (1 fruit)
Phase 3 modifications: Add half and half or cream and whipped egg whites. Mix in chopped nuts and freeze for an ice cream style dessert.

Orange or Lemon Pops
Juice of ½ lemon or 1 small orange juiced
Powdered stevia to taste

Mix stevia to taste into lemon or orange juice. Pour into

Popsicle molds and
freeze.
Makes one serving (1 fruit)

Apple Chips
1 apple
Dash of cinnamon
Stevia to taste

Slice apples thinly, coat with stevia and cinnamon. Place in a
dehydrator or
bake at 325 until chewy and a little crispy.
Makes 1 serving (1 fruit)

Apple Cookies
Pulp from 1 apple
1/8 teaspoon cinnamon
Pinch of nutmeg
1/8 teaspoon vanilla powder
Stevia to taste
1 tablespoon lemon juice

Mix pulp from 1 apple (use juice for a virgin apple martini)
Mix with stevia
and spices and form into cookies (1-2). Bake the cookies for
approximately
15-20 minutes or until slightly brown.
Makes 1 serving (1 fruit)
Phase 3 modifications: Add chopped walnuts or pecan meal
and a little
butter to the apple mixture then bake.

Iced and Spiced Orange Slices
1 orange sliced or segmented
2 tablespoons lemon juice

¼ teaspoon cinnamon
¼ teaspoon powdered vanilla
Pinch of nutmeg to taste
Pinch of powdered clove to taste
Pinch of cardamom to taste
Powdered stevia to taste

Mix powdered spices and stevia together. Dip orange slices in lemon juice and dredge with spice mixture. Freeze until firm. Variations: substitute strawberry or apple slices.
Makes 1 serving (1 fruit)

Apple Slices with Cinnamon Sauce

1 apple sliced
3 tablespoons lemon juice
1 teaspoon apple cider vinegar
1-2 teaspoons cinnamon
Dash of nutmeg
Powdered stevia to taste

In the microwave or small saucepan heat the liquid and spice ingredients together stirring constantly. Serve in a small dipping bowl and serve with chilled apple slices or other fruit.
Makes 1 serving (1 fruit)
Phase 3 modifications: Dissolve spices in lemon juice. Whisk in small cubes of cold butter to make a sauce. Add rum extract or vanilla. Sauté apple slices in spiced butter mixture.

Fruit with Warm Vanilla Sauce

Your choice of allowed fruit
1 tablespoon vanilla powder
2 tablespoons lemon juice
½ teaspoon apple cider vinegar
Powdered stevia to taste

In a small saucepan or dipping bowl stir stevia and vanilla powder into lemon juice and vinegar. Heat the sauce on the stove or in the microwave.

Pour into a dipping bowl. Dip fresh fruit into the warm sauce and enjoy.

Makes 1 serving (1 fruit)

Phase 3 modifications: Stir in 1 tablespoon of cold butter cut into small

cubes and whisk quickly until blended. Or add a small amount of cream

and omit the lemon juice. Add a little cinnamon or rum extract for added flavor.

Caramel Apple Pie

1 apple
1 tablespoon lemon juice
1 tablespoon water
1 teaspoon apple cider vinegar
1 packet powdered stevia
1 teaspoon ground cinnamon
Pinch of nutmeg
1 tablespoon water
English toffee stevia to taste

Slice apple into very thin slices. Arrange in layers in a round 3 inch crème

Brule dish. For each layer, sprinkle generously with cinnamon, nutmeg, and powdered and English toffee stevia. Continue layering with

spices until dish
is full. Sprinkle lemon juice, apple cider vinegar and water
over the apple
slices. Bake at 375 for approximately 20-25 minutes or until
apples are
cooked and top is slightly crispy. Drizzle with additional
English toffee
stevia if desired. Serve warm.
Makes 1 serving (1 fruit)
Phase 3 modifications: Add a small amount of melted butter
to the mixture
and top with a tablespoon of chopped walnuts or pecans.

Warm Spiced Oranges

One orange sliced or segmented
2 tablespoons lemon juice
1/8 teaspoon ground cinnamon
Dash of cloves
Dash of nutmeg
1/8 teaspoon powdered vanilla
Stevia to taste (powdered or flavored liquid)
Mix spices with lemon juice and stevia. Warm slightly in
saucepan and add
oranges. Cook for 2-3 minutes. Serve hot or chilled.
Makes 1 serving (1 fruit)

Frozen Grapefruit Spears

1/2 grapefruit in slices or segments
2 tablespoons lemon juice
Pinch of lemon zest
Powdered stevia to taste

Dip grapefruit chunks in lemon juice and coat with stevia and
lemon zest.

Freeze until firm and enjoy as an icy treat.

Makes 1 serving (1 fruit)

Iced Cocoa Strawberries

4-6 medium strawberries

1 tablespoon dry defatted cocoa (Wondercocoa)

Powdered stevia to taste

Mix cocoa and stevia together. Slice strawberries and dip in cocoa mixture.

Place on wax or parchment paper and freeze until firm.

Variations: Use orange segments.

Makes 1 serving (1 fruit)

Warm Strawberry Compote

1 serving fresh sliced strawberries

2 tablespoons lemon juice

Dash of cinnamon

Dash of nutmeg

Dash of cayenne

Dash of salt

Vanilla or dark chocolate stevia to taste

In a small saucepan, combine ingredients and stir thoroughly. Sauté on medium heat until warm and bubbly and a sauce develops.

Serve warm

in a bowl. Garnish with mint.

Makes 1 serving (1 fruit)

Phase 3 modifications: Omit the lemon juice and stir in 2 tablespoons cream cheese or heavy cream. Top with chopped roasted nuts or phase 3 chocolate crumbles (see phase 3 bonus report).

Applesauce with Cinnamon

1 apple

½ teaspoon cinnamon

Pinch of nutmeg
Powdered stevia to taste

Peel and puree apple in a food processor. Add in cinnamon and stevia to taste. Serve chilled.
Makes 1 serving (1 fruit)

Dark Chocolate Flavored Strawberry or Orange Slices
1 orange peeled and sliced or handful of strawberries sliced
Dark chocolate stevia extract

Arrange orange or strawberry slices in a bowl. Drizzle dark chocolate stevia over the slices and serve chilled. Garnish with mint if desired.

Makes 1 serving (1 fruit)

Baked Apple Crisp

One apple sliced thin and added to small microwavable dish
Top with light cinnamon, cloves, ginger, and a 1/2 tsp. of vanilla

Sprinkle 1-2 packets of single serving splenda on top

For the crisp, add less than a half packet of instant apple cinnamon oatmeal

Cook in microwave for 1 1/2 min. Makes one serving.

Strawberry Smoothie

1 handful frozen strawberries

Flavored or powdered stevia (try vanilla or milk chocolate liquid stevia)

1 tablespoon milk (optional)

Ice cubes

Blend together and serve in a tall glass. Garnish with a strawberry, lemon

slice or mint leaf garnish if desired.

Makes 1 serving (1 fruit)

Phase 3 modifications: Mix in a little half and half or cream.

Add peaches,

fresh raspberries, or make mixed fruit smoothies.

Iced Tea

Your choice of tea

* Green tea

* Yerba mate

* Chamomile

* Mint

* Fruit flavored

* Chai spice

* Cranberry

Stevia to taste

6 ounces of hot water per serving

Brew your choice of tea in hot water. Brew the tea a little

strong. Chill in

the refrigerator and then serve over ice or mix with 3 ounces

of sparkling

mineral water to make a soda. Add stevia to taste and

garnish with mint

leaves or lemon slices.

Makes 1 serving

Lemonade

Juice of ½ lemon

Stevia to taste

8 ounces water (plain or sparkling mineral water)

Squeeze lemon juice into a glass. Add the rind of the lemon,

stevia and ice.

Makes 1 serving

Strawberry Lemonade

2 strawberries mashed or pureed

Juice of ½ lemon

Stevia to taste

8 ounces water (plain or sparkling mineral water)

Mix lemon juice and pureed strawberries in a glass. Pour over ice and

sweeten with stevia.

Makes 1 serving (1 fruit)

Sparkling Virgin Apple Martini/Caramel Apple Martini

1 apple juiced (Use pulp for meatloaf or apple cookie recipe (pages 94,143)

6 ounces chilled sparkling mineral water

2 tablespoons lemon juice

Vanilla or English toffee liquid stevia

Apple slice for garnish

Crushed ice (optional)

Combine apple and lemon juices with flavored stevia. Add sparkling

mineral water and ice if desired. Serve in a martini glass with a slice or curl

of apple peel for garnish. Works great with tangy apples like granny smith

or for a sweeter apple tini you can use red delicious or other sweet apple.

Variation: For a Caramel apple martini, add a little English toffee stevia

instead of vanilla.

Makes 1 serving (1 fruit)

Phase 3 modifications: Add 1 shot of vodka

Refreshing Grapefruit Virgin Martini

Juice of ½ grapefruit

5 ounces sparkling mineral water

Ice

Vanilla stevia to taste

Mix juice with stevia and pour over ice. Add sparkling mineral water and enjoy.

Phase 3 modifications: Add 1 shot of vodka

Bloody Hot Thin Mary

8 ounces fresh tomato juice

2 tablespoons apple cider vinegar

Cayenne pepper to taste

2 tablespoons lemon juice

1 teaspoon hot sauce

Celery salt

Freshly ground black pepper

3 dashes of Worcestershire sauce

Add and spices to fresh tomato juice. Stir well and serve over ice. Serve

with freshly ground black pepper. Variations: add ¼ teaspoon horseradish.

Makes 1 serving (1 vegetable)

Phase 3 modifications: Add 1 shot of vodka

Hot Apple Cider

1 apple juiced

2 tablespoons lemon juice

1 tablespoon apple cider vinegar

¼ teaspoon cinnamon

Pinch of nutmeg

Pinch of allspice

Pinch of clove

Pinch of lemon zest

Stevia to taste

Water

Heat the juice with spices and a little water in a small saucepan. Serve hot with a cinnamon stick.

Makes 1 serving (1 fruit)

Lemon or Strawberry Ice Cubes

4-6 strawberries or 1 lemon juiced

¼ cup water

Chopped mint (optional)

Stevia to taste (optional)

Puree strawberries with water and stevia or juice lemon and mix with water

and mint. Pour fresh juice of lemons or pureed strawberries into ice cube

trays and freeze. Add to cold drinks, recipes, and teas for added flavor.

Makes 1 serving (1 fruit)

Mint Chocolate Coffee Smoothie

6 ounces strong brewed coffee chilled

Peppermint stevia

Dark or milk chocolate stevia

¼ teaspoon defatted powdered cocoa (Wondercocoa)

Ice cubes

1 tablespoon milk (optional)

Blend ingredients together until smooth. Serve with a mint leaf garnish

Makes 1 serving

Phase 3 modifications: Add half and half or cream.

Virgin Sparkling Mojito

Fresh mint leaves crushed

Juice of ½ lime or lemon

Peppermint or plain powdered stevia

6 ounces sparkling mineral water

Crushed ice

Crush mint leaves to release the flavor. Add liquid or powdered stevia and

lemon or lime juice. Add sparkling mineral water and crushed

ice. Top
with a sprig of mint and enjoy.
Phase 3 modifications: Add 1 shot of rum.
Makes 1 serving

Beverages

Hot Apple Cider

4 apples
5 C water
4 packets Stevia
1 tsp cinnamon
(opt) can add cloves or pumpkin spices too
Place 4 sliced apples in sauce pan & cover with water. Put
sweetener, cinnamon, vanilla and any other spices you like.
Simmer over medium heat for 30-40 minutes, or until apples
are soft. Remove apples & divide into 4 baggies to use as a
fruit snack. Serve the cider in small mug. Store remaining
cider in fridge & drink up to 1 cup day.

Strawberry/orange smoothie- FAVORITE

1 cup of frozen or fresh strawberries
½ orange or 1/3 cup of real orange juice (not from
concentrate)
¾ cup of crushed ice
Stevia flavor of choice (1/2 dropper full or 1 packet)
(optional) 1 handful of frozen spinach leaves (you won't
even be able to taste these)
Blend in blender till smooth

Orange Julius

1 orange - ice
5-10 drops vanilla creme liquid stevia (to taste)

water (as needed)

1. Peel orange and place orange sections in blender.
2. Add about a handful of ice.
3. Blend.
4. Add vanilla creme stevia.
5. Blend to desired consistency. Add water as needed.

Lemonade

cup water

2 Tbsp of lemon juice

10 drops of plain stevia

10 drops of lemon stevia

"Frozen Strawberry Lemonade"

1 cup of frozen strawberries

¼ cup lemon juice

1 cup of ice

10 drops of Lemon stevia

10 drops of plain stevia

*Blend in blender till smooth

Soda

Carbonated or not sparkling water

10-15 drops of flavored stevia

"Iced Fruity Green Tea-"

Boil 1 cup of water

Soak 5 green tea bags for 3-5 minutes (3 pomegranate-raspberry and 2 mangosteen or mix and match)

Pour into 2 quart pitcher and fill with water

Add juice of 2 lemons (about 1/3 to ½ cup)

Add 4-5 droppers full of stevia (plain or flavored, we like apricot nectar, Valencia orange, and lemon)

Serve Cold**

Apple Green Tea Sparkler

1 apple juiced

½ cup brewed green tea chilled

¼ cup sparkling mineral water

1 teaspoon vanilla stevia

Pinch of cinnamon

Combine juice of 1 apple, green tea, cinnamon, vanilla stevia together. Add crushed ice and sparkling mineral water. Garnish with apple curls and lemon wedge.

Makes 1 serving (1 fruit)

Chocolate Toffee Coffee Smoothie

6 ounces strong brewed coffee

English toffee flavored stevia to taste

Dark or milk chocolate stevia to taste

¼ teaspoon defatted powdered cocoa (Wondercocoa)

Ice cubes

1 tablespoon milk (optional)

Puree ingredients together. Add ice, stevia and milk.

Makes 1 serving

Phase 3 modifications: Add half and half or cream and blend. Make homemade stevia sweetened ice cream style dessert by adding whipped egg whites, whipped cream, stevia, and cocoa. Freeze and enjoy.

Sparkling Chocolate Mint Coffee Soda

4 ounces strong brewed coffee

4 ounces sparkling mineral water

Dark chocolate or milk chocolate stevia

Peppermint stevia

1 tablespoon milk (optional)

Ice

Mint leaves (optional)

Mix coffee, stevia, and milk. Pour over ice and add sparkling mineral water.

Garnish with mint leaf.

Makes one serving

Homemade Diet Soda

8 ounces sparkling mineral water

Flavored stevia to taste

Your choice of 3-5 tablespoons fresh orange, lemon, or apple juice (optional)

Add flavored stevia to sparkling mineral water to taste. The most commonly

available options are orange, grape, vanilla, chocolate, and root beer.

There are

many flavors of stevia on the market. Shop at your local health food store

or
online to find additional flavors. Add fresh lemon or lime juices and slices to make a lemon lime flavor. Get creative. Try combining flavors like orange and
vanilla to create a dreamsicle soda.
Makes 1 serving

EXTRAS

"Grilled Onions"

1 whole sweet onion

Sea salt

Slice sweet onion and place on preheated George Foreman grill. Sprinkle with sea salt. Grill 4-5 min. until tender and juicy. (Grill with your meat to flavor both the meat & the onion.)

"Onion Rings-"

½ sliced onion rings

1 finely crushed melba toast

1 Tbsp of skim milk

1/4 tsp cayenne pepper

salt & pepper

Preheat oven to 450'. In small bowl add milk, cayenne pepper, salt, pepper to make batter. In a small separate bowl place crushed melba toast. Place rings in batter bowl and toss to coat fully. Let sit in batter for couple minutes. Dip each ring into the melba toast powder. Place on cookie sheet lined with foil. Cook for 7 minutes, then flip and cook 7 more minutes

"Baked Vidalia Onion"

1 Vidalia Onion (med. sized)

Sea Salt

Pepper

Remove the outer layers and roots from onion. Wrap in foil.

Bake in Preheated oven at 350 degrees for at least one hour. Remove from foil and season with salt and pepper to taste.

"Chips and Salsa"

make pico de gallo mixture with diced tomatoes, onions, fresh cilantro.

Use melba toast as chips
servings=1 vegetable

"Chicken Egg Roll"

2-3 big cabbage leaves

1 cup shredded cabbage

dash of onion salt, garlic powder and Chinese Five spice

½ packet of stevia

2 melba toast rounds

1 chicken breast cooked and chopped

Steam big cabbage leaves for 5 minutes. Move over to side of steamer to make room for shredded cabbage. Steam for 5 min. Remove shredded cabbage to mixing bowl and mix with chicken and spices. Wrap in big cabbage leaves and crunch melba toast on top to give crunch.

Dressings/Marinades/Sauces

"Smoky BBQ Sauce"

2 T sugar free tomato sauce

2-3 T water - 1/2 t dehydrated minced onion

1/2 t red wine vinegar or apple cider vinegar

1/4 t sugar free liquid smoke

1/4 t paprika - 1/4 t chili powder

1/8 t cinnamon - 1/8 t cloves

1/4-1/2 t sugar substitute (if needed)

salt/pepper (to taste)

1. In small non-stick saucepan, combine all ingredients and

bring to boil.

2. Reduce heat and simmer 20 mins.

"Chicken "Gravy""

1/2 c homemade broth - 1 grissini

Add 1/4 c broth to small saucepan and bring to boil.

While broth is heating, grind grissini in food processor until it is a powder. (I use my coffee grinder.)

Add the powdered grissini to the pan, whisking constantly until dissolved.

Still whisking, add remaining 1/4 c broth.

Reduce heat to MED and whisk for 3-4 mins, until thickened.

Add some salt, pepper, thyme, sage, or poultry seasoning, etc for more flavor. Feel free to add any spices you like.

"Sweet N Sour Vinaigrette Salad Dressing"

200g thinly sliced cucumber (or allowed amount)

1 T vinegar (to taste) - 1 t dill

1/2 tsp stevia (as needed) - black pepper

Combine all ingredients except cucumber & mix well.

Toss in cucumbers.

Cover & refrigerate. This tastes best if you wait at least one hour before serving.

"Spicy Mustard Dressing – (delicious!)"

1/2 bottle of organic apple cider vinegar

3/4 bottle of amino liquids

2 tsp of wasabi powder

2 tsp of dry mustard powder

Shake well and keep refrigerated.

"Citrus Tomato Salsa-"

1 large chopped tomato

1 Tbsp. fresh lemon juice

1/8 tsp celery salt

1/8 tsp chile powder

3 drops of clear stevia
1 tsp of fresh cilantro
1/8 cup of dressing (see recipe under Soups, Salads,
Sauces)
combine and refrigerate

"Steak Marinade-"

1tsp of lemon juice
1 tsp of fresh cilantro
1 ½ tsp of spice blend
¾ tsp of chili powder
rub into steak

"Meat Marinades-"

Apple cider vinegar, lemon juice, or balsamic vinegar mixed
with spice and herbs of choice. Broil or grill

"Taco Seasoning"

1 T chili powder - 2 t onion powder
1 t ground cumin - 1 t garlic powder
1 t paprika - 1 t ground oregano

"Cucumber Apple Salad"

1/2 chopped apple
1 sliced cucumber
2 T. apple cider vinegar
1 T. water
garlic salt
pepper
Stevia (opt)

Chop apple and thinly slice cucumber. Combine vinegar and
water. Season with garlic salt, pepper and stevia (opt) to
taste.

Servings: 1 vegetable, 1/2 fruit

Desserts

"Strawberry Sorbet"

When off protocol I'll add banana or fresh pineapple, but it's just as good without. The kids love this one, too!

Allotted amount of strawberries

Juice of 1 lemon - sugar substitute (as needed)
water (if needed)

1. Freeze fresh strawberries about 1 hour.
2. Blend fresh frozen strawberries, lemon juice & sugar substitute in blender until very well blended.
3. You can serve immediately or place in freezer to allow it to firm up even further.

"Candied Apples"

4 apples - 4 packets of truvia or stevia

1 tsp. of cinnamon - 2 cups of water

1 tsp of vanilla

Place 4 apples in a baking dish. Pour the water over top. Sprinkle sweetener and cinnamon over apples. Bake at 350 degrees for an hour. Take out of oven and add vanilla to the liquid and stir. Take apples out and pour sweetened water mixture over apple and enjoy!

"Strawberry shortcake-"

plain melba toast

add 1 drop of stevia (vanilla crème flavor)

top with sliced strawberry

add another drop of stevia (vanilla crème flavor)

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