

Vegetarian Recipes from Healthy Home Cookin' and 3ABN!

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Easy Vegetarian Meal - 3ABN Today

Easy Bean Burgers

Quick and Easy, from Healthy Home Cookin' Vol. 2.

- 1 1/2 cups Easy Bean Burger Mix
- 1 cup boiling water

Combine boiling water and burger mix and let stand 5 to 7 min. Fry until golden brown in a non-stick skillet.

Variations: Add 1/2 cup chopped or slivered almonds.

Serves 4

Preparation time: 10 minutes

Cooking time: 20 minutes

Ready in: 30 minutes

Nutrition (per serving): 197.1 calories; 2.4g total fat; 0mg cholesterol; 268.8mg sodium; 297.3mg potassium; 34.4g carbs; 6.1g fiber; 0g sugar; 10.1g protein.

Easy Bean Burger Mix

Make up a batch and store in cupboard for quick meals. From Vol. 2.

- 1/2 cup garbanzos, dry (or red lentils)
- 3/4 cup brown or green lentils
- 3/4 cup quick oats
- 2 cup breadcrumbs (gluten free: use GF breadcrumbs)
- 1/4 cup cornmeal
- 1/2 cup nutritional yeast flakes
- 2 Tbsp onion powder
- 4 Tbsp Beef flavored bouillon

Put garbanzos and lentils in a blender and blend until course flour. Combine remaining ingredients in a bowl and stir in beans. Store in air tight container.

TIPS 'N' TECHNIQUES

Great for Camping! These are quick to prepare and easy to make. This will store several months in a cool, dark place. We take these when we travel as they are so fast to prepare. Can omit Bouillon in this mix and add as needed to liquid when making burgers.

Potato Medley

A delicious and eye pleasing low fat dish. From Vol. 3.

- 4 to 6 med yellow (or white) potatoes
- 4 to 6 small purple (or red) potatoes
- 2 to 4 med carrots
- 1 tsp sea salt (or Seasoning Salt)

Peel and wash potatoes (peeling optional). Cut into wedges (about 1" chunks or so). Sprinkle with salt and place in prepared pan. Bake at 400°F for 20 to 30 minutes. Stir twice, every 10 minutes. Variation: add red onions, 4 to 6 Tbsp BBQ Sauce or Ketchup, 1/2 to 1 tsp Italian Herbs, etc. Serves 4

Nutrition (per serving): 302.7 calories; 0.4g total fat; 0mg cholesterol; 509.7mg sodium; 2064.6mg potassium; 70.6g carbs; 5.5g fiber; 1.4g sugar; 7.3g protein.

Oven Roasted Potatoes - EXTRA RECIPE -- not on 3ABN

One of our favourites. From Vol. 3. (A variation on the above.)

- 8 med potatoes, red or new
- 1 med onion, coarsely chopped
- 3 to 4 med carrots, sliced
- 8 to 10 whole cloves garlic, peeled
- 1 to 2 tsp Seasoning Salt
- 1 to 2 Tbsp oil

Wash and chop potatoes into wedges or cubes about 1" to 2". Smaller will cook faster. Combine all ingredients in a large bowl and mix well. Pour into a prepared 10 x 14 pan or cookie sheet. Bake at 375°F for 20 minutes. Stir and cook until browned. Variations: see above.

Serves 4

Preparation time: 15 minutes

Cooking time: 20 minutes

Ready in: 35 minutes

Nutrition (per serving): 399.8 calories; 3.6g total fat; 0mg cholesterol; 478.2mg sodium; 2470mg potassium; 87.1g carbs; 7.3g fiber; 3.5g sugar; 9.2g protein.

Easy Buns - EXTRA RECIPE

Quick and easy. For gluten free see below. From Vol. 7.

- 4 cups whole wheat flour (or spelt)
- 2 Tbsp active dry yeast
- 2 1/4 cups warm water
- 2 Tbsp lemon juice
- 1 to 2 cups unbleached flour (or oat, or Kamut)
- 1 tsp sea salt
- 1/4 cup vegetable oil, optional

Combine whole wheat flour, 1 cup unbleached, and yeast in a large bowl. Combine liquids and add into flours mixing well. Knead in more unbleached flour as needed to form a soft ball. Knead 5 minutes. Shape into 16 buns (for burgers) or 24 (for dinner rolls) and let rise until double. Bake at 375°F for 7 minutes, reduce heat to 350°F and bake 7 to 10 minutes more. Serves 16

Nutrition (per serving): 164.9 calories; 4.1g total fat; 0mg cholesterol; 120.7mg sodium; 162.3mg potassium; 28.5g carbs; 4.2g fiber; 0.2g sugar; 5.5g protein.

Easy Buns - gluten free

Does not roll out like traditional dough. From Vol. 7.

- 2 3/4 cups warm water
- 1/4 cup vegetable oil
- 1/4 cup ground flax
- 2 cups brown rice flour
- 1 cup corn flour
- 2 tsp Ener-G Egg Replacer, optional
- 1 Tbsp active dry yeast
- 1 Tbsp lemon juice
- 1 tsp sea salt
- 1 cup tapioca starch
- 1/4 cup sweet rice flour (or 3 Tbsp potato flour)
- 2 Tbsp raw sugar

Dissolve yeast in water. Combine dry ingredients. Add remaining wet ingredients to yeast mix and stir wet into dry. Beat 2 minutes on high with electric mixer. Fill prepared muffin tin 2/3 high. Let rise till just topping tin and bake at 350°F for 25 to 35 minutes or lightly browned. Serves 12

Nutrition (per serving): 247.2 calories; 6.8g total fat; 0mg cholesterol; 162.1mg sodium; 153.8mg potassium; 43.3g carbs; 3.7g fiber; 0.8g sugar; 3.7g protein.

Lemon Pie

Favourite Lemon Pie. A traditional favorite with a topping change. Vol. 4.

- 1/2 can frozen apple juice concentrate
- 1/4 cup orange juice
- 1/3 cup cornstarch
- 1/2 to 3/4 cup raw sugar
- 3/4 cup water
- 1/3 cup lemon juice (can use 1 to 2 med. lemons)
- 1/4 tsp sea salt
- Just Like Graham Crust

Blend all together well, adjust lemon juice to taste, in medium saucepan. Cook over medium heat until thick. Pour into pre-baked crust, chill, and serve with whipped topping.

Serves 8

Nutrition (per serving): 119.2 calories; 0.1g total fat; 0mg cholesterol; 66.4mg sodium; 149.2mg potassium; 29.9g carbs; 0.1g fiber; 23.8g sugar; 0.3g protein.

Just Like Graham Crust - best

This is so good you won't need regular graham crusts again. From Vol. 4.

- 1 1/4 cups whole wheat flour (or spelt or brown rice flour)
- 1/4 tsp sea salt, optional (use with oil)
- 1/4 cup Sucanat
- 1/3 cup melted margarine (or oil)

Combine all dry ingredients. Stir melted margarine (use non-hydrogenated) into dry until crumbly. Press lightly into a 9" pie pan. Bake at 350°F for 12-15 minutes or golden brown. The oil works just fine, I use it all the time.

Serves 8

Ready in: 15 to 20 minutes

Nutrition (per serving): 154.6 calories; 8.3g total fat; 0mg cholesterol; 259.6mg sodium; 93.2mg potassium; 18.6g carbs; 2.3g fiber; 4.9g sugar; 2.6g protein.

Sack Lunch Ideas - 3ABN Let's Cook Together

Tofu Slices

Great warm or cold. EASY!! Thank you Donna. From Vol. 5.

- 1 pkg firm or medium water packed tofu (454g/16oz)
- 1/4 to 1/2 cup Bragg's Aminos
- 2 to 4 Tbsp nutritional yeast flakes, optional

Slice tofu thinly and place into a non-stick skillet. Drizzle Aminos liberally over each slice and cook 3 to 5 minutes. Turn over and repeat. Serve warm or store in fridge for sandwiches. Variation: put Bragg's and yeast flakes in a bowl with sliced tofu (ONLY with firm), mix well and cook as above. Serves 8

Nutrition (per serving): 31.3 calories; 1.7g total fat; 0mg cholesterol; 466.1mg sodium; 59.9mg potassium; 1.0g carbs; 0.4g fiber; 0.2g sugar; 4.2g protein.

G-Good Dinner Loaf

Great for Sandwiches, slices well when cool. From Vol. 6.

- 1/2 cup boiling water
- 1 cube Beef flavored bouillon (or salt to taste)
- 1/4 cup nutritional yeast flakes
- 2 cups water
- 1/4 to 1/2 cup peanut (or walnut butter)
- 2 1/2 cups gluten flour
- 1/4 cup Bragg's Aminos

Pre-heat oven to 400°F. Dissolve bouillon into 1/2 cup hot water, add remaining wet ingredients. Combine all dry ingredients in a medium bowl and stir in wet ingredients. Place in a prepared loaf pan and bake 15 minutes, reduce heat and bake an additional 45 to 60 minutes at 350°F. Let cool 20 minutes before slicing. Serve cool or re-heat in saucepan or in oven with gravy. Serves 9, two slices each

Nutrition (per serving): 209.0 calories; 4.6g total fat; 0mg cholesterol; 477.3mg sodium; 124.6mg potassium; 8.5g carbs; 0.2g fiber; 0g sugar; 35.1g protein.

Blueberry Muffins

Delicious! Where is the fat??? Blueberries are an exceptional food for healthy living. From Vol. 7.

- 3/4 cup whole wheat flour (or spelt)
- 1/2 cup raw sugar (or alternative, see Appendix)
- 1 1/2 Tbsp Ener-G Baking Powder
- 1/4 cup applesauce (or vegetable oil)
- 1 tsp vanilla extract
- 1 cup unbleached flour
- 1/2 tsp sea salt
- 1 1/4 cups soy milk (or coconut milk)
- 1/8 tsp almond extract
- 1 cup blueberries (fresh or frozen)

Preheat your oven to 400°F. Prepare muffin tin (paper works well). Mix dry ingredients, stir in blueberries. Combine wet ingredients and mix wet into dry. Bake at 375°F for 20 to 25 minutes. Serves 12

Nutrition (per serving): 119.0 calories; 0.8g total fat; 0mg cholesterol; 93.2mg sodium; 87.0mg potassium; 25.4g carbs; 1.9g fiber; 10.3g sugar; 3.3g protein.

Rice Muffins - Blueberry - EXTRA RECIPE -- not on 3ABN

Quick gluten free alternative. From Vol. 7.

- 1 cup brown rice flour
- 1/2 cup corn flour (millet ground in blender)
- 1 tsp Ener-G Egg Replacer, optional
- 1 cup blueberries
- 1/4 cup applesauce (or vegetable oil)
- 1/3 cup tapioca starch (or corn flour)
- 1 1/2 Tbsp Ener-G Baking Powder
- 1/3 to 1/2 cup raw sugar (or alternative)
- 1 cup soy milk
- 1 tsp vanilla extract

Preheat oven to 400°F. Combine dry ingredients in large bowl, stir in blueberries. Combine wet and stir into dry. Fill 12 muffin tins and bake at 375°F for 25 to 30 minutes or until light, golden brown. You may need to add more tapioca starch depending on your altitude. Try as is and add more if they sink too much. Serves 12

Nutrition (per serving): 115.9 calories; 1.0g total fat; 0mg cholesterol; 12.7mg sodium; 83.6mg potassium; 24.7g carbs; 1.6g fiber; 6.5g sugar; 2.2g protein.

Hot Lunch Ideas - 3ABN Let's Cook Together

Potato Stew

Potato Stew from Vol. 5. Thank you Mihaela for the inspiration.

- 6 cups water
- 1/2 cup lentils, optional
- 1 cup diced carrots
- 1 Tbsp lemon juice
- 1 tsp sea salt, to taste
- 2 cups tomato juice
- 4 medium potatoes, diced
- 2 lrg onions, sautéed if desired
- 2 med bay leaves
- 1 cube Beef flavored bouillon (see EXTRAS)

Combine all in large pot and bring to a boil. Reduce heat and let simmer 60 minutes or until lentils and potatoes are tender. Adjust water and salt to taste.

Serves 8

Preparation time: 15 minutes

Cooking time: 60 minutes

Ready in: 75 minutes

Nutrition (per serving): 118.2 calories; 0.3g total fat; 0mg cholesterol; 299.7mg sodium; 808.9mg potassium; 27.7g carbs; 2.6g fiber; 4.5g sugar; 3.0g protein.

Mariner Spread

Like a “mock tuna salad” from Vol. 5.

- 2 cups garbanzos or chickpeas (19 oz can)
- 2 to 3 Tbsp Sweet Relish
- 1/2 tsp dulse (or kelp)
- 1/4 tsp sea salt
- 1/2 cup Mayo (more or less to taste)
- 1/4 cup green onions, chopped (or chives)
- 1 tsp kelp, to taste (if unavailable add a dash of salt)
- 1 tsp fresh lemon thyme (or 1/2 tsp dried), optional

Mash up garbanzos in food processor, and stir in remaining ingredients. Chill or serve. Variations: Add 1/2 cup chopped celery, 1/4 cup red or sweet onion, and/or 1 Tbsp fresh parsley.

Serves 4

Ready in: 15 minutes

Nutrition (per serving): 425.7 calories; 5.7g total fat; 0mg cholesterol; 3540mg sodium; 984.8mg potassium; 93g carbs; 10g fiber; 48.8g sugar; 11g protein.

Omega Bars

Full of omega 3's – 1.8grams per serving. From Vol. 4.

- 1/2 cup brown rice syrup (or honey, will be sweeter)
- 1/4 cup canola oil (or soy creamer to reduce fat)
- 1/2 cup almond butter (or peanut butter)
- 1/2 cup peanut butter
- 1 cup chopped walnuts
- 1/2 cup pumpkin seeds
- 1/2 cup ground flax
- 1/4 cup sesame seeds, optional
- 3 cups brown rice crispies

Heat syrup, soy creamer and nut butters over medium heat until soft and smooth. Stir in nuts and seeds. Stir in rice cereal and press into a prepared 9 x 9 pan. Cut into 12 and chill.

Serves 16

Ready in: 30 minutes

Nutrition (per serving): 398.0 calories; 19.5g total fat; 0mg cholesterol; 86.7mg sodium; 213.5mg potassium; 58.3g carbs; 2.5g fiber; 38.3g sugar; 7.8g protein.

Batch Recipes - 3ABN Let's Cook Together

Dinner Crumbles

A very adaptable recipe you can use in place of ground beef or ground beef substitutes. From Vol. 6.

- 2 cups bulgur wheat (see variations)
- 1 can tomatoes, with juice (796ml/28 oz)
- 1/2 tsp garlic powder (or 1 to 2 cloves)
- 1 lrg onion, sautéed, optional
- 3 to 4 cubes Beef flavored bouillon (see EXTRAS)
- 1/2 cup raw brown lentils (ground in blender or coffee grinder)
- 1 1/2 cups water, as needed
- 1 tsp onion powder
- 1/2 cup ground walnuts or pecans, optional

Blend all (except bulgur and onions) in blender until smooth. In a large skillet mix all and bring to a boil over medium heat. Reduce heat and simmer for 30 to 45 minutes stirring occasionally, until mixture is a moist, burger-like consistency (a bit gooey). Will “dry up” as it cools. Freezes nicely. Use cold in most recipes.

Serving Size: 1 cup

Ready in: 60 minutes

Nutrition (per serving): 379.1 calories; 2.5g total fat; 0mg cholesterol; 494.5mg sodium; 898.8mg potassium; 78.0g carbs; 22.0g fiber; 6.2g sugar; 16.5g protein.

Variation 1: Can use bulgur in place of ground lentils.

Gluten free alternative: Use above recipe with Soy Curls (see Appendix) crushed into pea sized bits or use soy TVP (available in some grocery stores).

Quick alternatives: several products on the market. These are ready to use, use in place of recipe.

Yves - “ground round or Just like Ground” (available in many grocery stores); Vibrant Life – in a can;

Grillz, a dry burger mix – just add water (see appendix); Granburger - a dry mix, add water according to directions on package. And many more in health food stores.

Golden Nuggets

These are very versatile and delicious!!! (Gluten free see Tips.)

- 3 1/2 to 4 cups gluten flour
- 2 Tbsp onion powder
- 2 cubes Beef flavored bouillon
- 2 1/2 cups lukewarm water
- 1/2 cup whole wheat flour
- 1 Tbsp garlic powder
- 1 cup boiling water
- Golden Nugget Broth

Prepare two 9 x 13 pans with non-stick spray. Dissolve Bouillon in the boiling water. Combine all dry ingredients, and combine all wet ingredients with Bouillon. Mix together. This will seem gooey but will not stick to your hands.

Tear into chunks about 1” or so. (Less than bite size as these will expand) Place into prepared pans. Pour broth over top and bake at 350°F for approx 1 hour. (Switch pans halfway, top to bottom, bottom to top). Cook until liquid is almost absorbed. Cool, stirring a couple times and place in baggies. Freezes well. Variations: Can use Golden Seasoning in place of Beef flavored bouillon.

Serves 16

Yields: 4 -- 2 cup baggies

Preparation time: 10 to 15 minutes

Ready in: 90 minutes

Nutrition (per serving including broth without oil): 147.2 calories; 0.9g total fat; 0mg cholesterol; 246.7mg sodium; 83.8mg potassium; 9.3g carbs; 0.8g fiber; 0.4g sugar; 26.2g protein.

TIPS ‘N’ TECHNIQUES

For gluten free: Use 8 cups dry Soy Curls (see Appendix) in place of above recipe, add 2 Tbsp Golden Seasoning or Beef flavored bouillon, and soak in the Golden Nugget broth for 15 minutes and bake in the broth for 30 min at 350°F.

Golden Nuggets Broth

Can be used for many different recipes, including soup.

- 4 1/2 cup water
- 2 cubes Golden Seasoning (or Beef flavored bouillon)
- 1/2 cup Bragg's Aminos
- 1/2 cup nutritional yeast flakes
- 2 to 4 Tbsp vegetable oil, optional

Dissolve bouillon in hot water. Combine all and pour over gluten, making sure you divide evenly. Stir as pouring to ensure even flavour. Bake as described.

Veggie Pot Pie

One of my personal favourites! Very YUMMY, from Vol. 6.

- 1 1/2 to 2 cups Golden Nuggets
- 1 cup diced carrots
- 1/2 cup diced onions
- 2 Tbsp whole wheat flour (gluten free use corn flour)
- 2 to 4 Tbsp nutritional yeast flakes, optional
- Pastry (or Low fat Cornbread, for a low fat alternative.)
- 3 to 5 cups diced potatoes
- 1 can corn, drained (398ml/14oz)
- 1/2 cup peas, optional
- 2 to 3 Tbsp Golden Seasoning
- 2 cups soymilk (or water)*

Chop nuggets in a large bowl. Combine remaining ingredients in nuggets and mix thoroughly. Top with pastry or Cornbread. Bake at 350°F for 30 to 45 minutes. *For extra creamy add 1 cup more.

Serves 8

Ready in: 70 minutes

Nutrition with pastry on pg. 65 of Vol. 6. (per serving): 412.6 calories; 19.4g total fat; 0mg cholesterol; 652.0mg sodium; 644.4mg potassium; 48.0g carbs; 6.4g fiber; 3.1g sugar; 15.0g protein.

Nutrition with corn bread made with applesauce (per serving): 119.4 calories; 1.6g total fat; 0mg cholesterol; 230.4mg sodium; 512.9mg potassium; 22.4g carbs; 3.2g fiber; 2.7g sugar; 5.8g protein.

EXTRAS - RECIPES NOT SHOWN on 3ABN

Sloppy Joes

Sloppy Joes - Quick, Quick and tasty, from Vol. 6.

- 2 cups Dinner Crumbles
- 1/2 cup tomato sauce, to taste
- sea salt to taste
- 1 med onion, chopped
- 1/2 to 1 tsp chili powder

In a large frying pan sauté onion in a bit of water or oil. Add remaining ingredients and stir well. Cook on medium heat covered for 20 minutes, stirring occasionally. Serve on toast, buns, or rice.

Serves 8

Ready in: 30 minutes

Nutrition (per serving): 446.2 calories; 3.3g total fat; 0mg cholesterol; 454.6mg sodium; 788.9mg potassium; 88.4g carbs; 19.5g fiber; 1.3g sugar; 22.5g protein.

More ideas for Golden Nuggets:

Pasta and Sauce
Sweet n Sour Sauce and Rice
In a stir fry
Basically use it like chicken

More ideas for Dinner Crumbles:

Shepard's Pie
Meal in a Muffin
Dinner Turnovers
Basically like ground beef

B-B-Q Sauce

Delicious on patties or potatoes. From Vol. 2.

- 1 can tomato paste (156ml/6oz)
- 1/4 cup fresh lemon juice, to taste
- 1 tsp garlic powder
- 1/4 cup Sucanat (or brown sugar)
- 3/4 cup water (or more, will thicken in fridge)
- 1/2 tsp sea salt
- 2 tsp onion powder
- 1 Tbsp Beef flavored bouillon (or beef flavour)

Blend all well by hand or hand blender. Use as desired. This will thicken in the fridge. Serves 8 Ready in: 5 minutes

Nutrition (per serving): 43.6 calories; 0.2g total fat; 0mg cholesterol; 168.8mg sodium; 251.7mg potassium; 10.5g carbs; 1.1g fiber; 7.5g sugar; 1.1g protein.

Golden Seasoning

A great “chicken flavour” substitute. From Vol. 3.

- 1/2 cup soy flour
- 1/4 cup each onion powder and sea salt
- 1 Tbsp each paprika and garlic powder
- 1 tsp each celery seed, sage, and thyme
- 3 to 4 Tbsp parsley
- 1 1/4 cups nutritional yeast flakes
- 2 Tbsp Italian herbs
- 2 tsp turmeric
- 1/2 tsp rosemary

Combine all ingredients, except parsley, in a food processor and blend until powdery smooth. Stir in parsley. This is worth doing up. Keeps in the refrigerator for weeks, (even months if it lasts that long). If recipe says to dissolve bouillon, just add this seasoning to the dry. No need to “dissolve” like you would need to if you used a cube.

Yields: 2 – 2 1/2 cups

Serving Size: 1 Tbsp

Preparation time: 5 minutes

Ready in: 5 minutes

TIPS ‘N’ TECHNIQUES

Can purchase pre-made seasonings. If the recipe calls for a Tbsp, I use homemade Golden Seasoning. If it calls for 1 cube, use McCormick’s.

Beef Flavored Bouillon (Tasty Brown Bouillon)

Nutritional Analysis on all recipes is with McCormick’s, see tips. From Vol. 3.

- 1/2 cup sea salt
- 1/2 cup garlic powder
- 1/4 cup carob powder
- 1/2 cup nutritional yeast flakes
- 3/4 cup onion powder
- 1/4 cup ground basil
- 2 Tbsp Italian Herbs

This recipe is not real “beefy”, but is an acceptable option. Combine all and store in air tight container. To get that beefy or caramel flavor, sauté onions until very brown and blend. Add to wet ingredients in recipe. - Use 1-2 Tbsp.

McCormick’s is my first choice. This is in cube form. Gluten free, fairly inexpensive, and tasty. -- Use 1 cube.

Better-Than-Bouillon is very tasty, quite healthy, in most grocery stores, and moderately priced. This is a paste. This company makes many favours, but ONLY one is vegetarian. -- Use 1 tsp.

Bill’s Best Beef is healthy, a powder, but hard to find and expensive. Azure Standard carries it -- Use 2 tsp.

Blaneys Beef Flavour is also healthy, a powder, and low in sodium, but also hard to find, see Appendix. Use 2 tsp.

Jack Jr. is moderately priced, very tasty, not so healthy, a powder, and hard to find. Your “local” Adventist Book Store may carry this or will order it in. See Appendix. -- Use 1 Tbsp

Vegetable Broth: Use your favourite vegetable broth in place of the liquid in the recipe. May need to adjust the salt or water or liquid called for.

TIPS ‘N’ TECHNIQUES

Hint: If the recipe calls for 1 Tbsp then I use Jack Jr. and if the recipe calls for 1 cube, I would use McCormick’s.

Health Helpers - for spiritual and physical health.

H Harmful products, habits, & choices to avoid & eliminate –

Harmful things: Change those bad habits. Quit smoking, drinking alcohol, and other harmful substances. Alcohol creates a high risk for cancer, as well as spiritual/mental issues. Start doing self-examination - what character traits do you need to eliminate? Slothfulness, dishonesty, etc.

E Exercise, Sunshine, & Fresh Air –

Exercise: At least 3 times per week. Walking is the best exercise, gardening next in line. Schedule it into your day is vital! This is one of the most important lifestyle changes you can make. The aging process can be slowed down by exercise. It helps increase resistance to disease; aid in digestion; increase blood circulation; increase lung efficiency; relieves nervous tension; induces a better sleep; and much more.

Sunlight: builds up the body, improves circulation, and destroys germs; It is a great source Vitamin D and serotonin—vital to positive outlook.

L Lots of Water –

Lots of water: inside and out. 6-8 glasses per day. Get a bottle and fill it, check it at the end of the day. Every body function requires water. The body uses water to cleanse tissues and cells by collecting impurities and dissolving wastes and eliminating them through the kidneys and colon. Much of our bad breath, body odor, memory loss, fatigue, and headaches can be avoided with water. Thousands are dehydrated and don't even know it. For every cup of coffee, pop, tea, alcohol or drink with sugar—You need an additional cup of water! These drinks are diuretics and take water from your system. Water on the outside is good hygiene, and therapeutic. Hot wet towels on aches & pains work very well to soothe.

P Proper Diet

Proper Diet: Eat meals at a regular time, and at least 5 hours apart. Chew your food well, relax and enjoy it. It is better to skip a meal (no snacking) than to eat in a hurry or when upset. Avoid drinking any liquids with or directly after a meal as this dilutes the digestive juices and causes intestinal problems, such as gas, bloating, and acid reflux. Eat a large breakfast, moderate lunch and light supper or skip supper all together. No snacking, it disrupts digestion and causes blood sugar problems. Eat whole foods as much as possible, eliminate stimulants, reduce fats & sugars, and eat more natural foods. Eliminate as much as possible trans fatty acids, refined sugar, baking soda, vinegar, and sugar/milk combs. These are all harmful to your body. Simple is best. If the label is long or hard to read, leave it in the store. Eat only a few things both in variety and quantity at each meal, but vary your meals. It is better to under eat than over eat. North Americans overeat and are under nourished. Nutrition comes from the quality of food you eat, not the quantity. Vegetarian is ideal. If you are trying to reverse disease, you will need to follow a strict diet and exercise program. No animal products of any kind if you are fighting disease. Thousands have reversed diabetes, heart disease, cancer, and more by following simple and easy principles you can do at home. No costly treatments, herbs or potions. Some people find their will power is lacking or their illness is far advanced, a wellness center is recommended for those individuals.

E Environment –

Environment: what we surround ourselves with. What kind of environment do you live in? One of the best moves you can make is to find “a piece of country living”. If you can not move to the country due to your circumstances, visit it as often as possible. A picnic in the park, etc. What makes a healthy house? Sunshine & fresh air. Make sure your home has adequate ventilation even in the winter, just because it is cold doesn't mean the air is fresh. We seal the windows, to prevent too much cold, but we also leave one or two windows open all day every day 365 days a year (except perhaps while on vacation).

Economy: simplicity in dress, food, homes, & your life. Using money wisely reduces debt and therefore stress; Use time wisely by scheduling. Save your money for the important things. I have met people who live well below poverty line, are debt free, and take several “vacations” a year . They account for every penny that they spend and realize “If you take care of the pennies, the dollars will take care of themselves.” Scrutinize everything you buy, from toilet paper to perfume. Do I really need this, do I need this brand, can I borrow it, or find it in a second hand store are all questions to ask before purchasing, even the “little” things.

Efficiency: order, regularity, scheduling, and more.

R Rest and Recreation –

Rest: daily and weekly. It is very important to get rest from work in the evening, to share this time with your family. Then you have time to “slow” down and prepare the mind and body for sleep. Choose a time to go to bed and maintain that time regularly. The body expects a routine.

Recreation: time away from work and cares. Take time to build a relationship with your family. You will not regret time spend with your friends n family, but many people regret they didn't. You are only young once. Will you be able to do the things you want to later if you don't start now? I can not express strongly enough how important it is to prioritize your life. What are you living for?

S Spiritual Connection –

Sunny Attitude: cheerfulness & contentment promote health. Strive to have a positive outlook on life.

Serving others: including benevolence and ethics, because of gratitude. Volunteers have a better quality of life, and taking care of others is a wonderful distraction for our own trials.

Salvation: Hope in divine power leads to trusting in God. This hope brings healing. Healing comes direct from God, not herbs, drugs, or methods. There are natural remedies and even some medications that aid healing and help symptoms, but the power to heal comes from God. See: www.BibleUniverse.com

Surrender: Surrendering all, helps remove stress. After all you don't need to worry about that which is not yours. You don't need to “battle for your rights”, if you have submitted to God's plan it is in His very capable hands.

Glossary

7 Cooking PROGRESSION Steps to a healthier diet:

1. Omit harmful products such as chemicals, drugs, etc.
2. Eat more whole foods, fresh leafy greens, etc.
3. Reduce and eliminate cheese.
4. Reduce and eliminate meat.
5. Reduce and eliminate dairy products.
6. Use whole grains in place of refined grains (flour, pasta, etc)
7. Reduce oils, margarine, spices, and sugar in your cooking.

Azure Standard: For those in the Northwest USA. They will ship anywhere, but they also use “Drop Points” where shipping is free www.azurestandard.com or call 541-467-2230. **Country Life** also ships 1-800-456-7694 or www.clnf.org

Bragg’s Aminos: A non-fermented soy sauce substitute available in many stores nationwide. This is still relatively high in sodium.

Baking Powder: Ener-G Baking Powder reacts with liquid so time is of the essence. Get it into the oven as quickly as possible. This is the only baking powder I’ve found without sodium bicarbonate (baking soda). Made with citric acid and calcium carbonate, it forms calcium citrate, a highly digestible form of calcium. There is some evidence the new (after 1920’s) baking powders are safe. **Baking Soda:** “...may cause an inhibition of intestinal absorption of phosphorus and this may be followed by an increase in calcium loss.” (Spencer & Lender, 1979). “The use of soda ... causes inflammation of the stomach.” {CD 342}

Blaney’s: They produce a low sodium chicken and beef flavor. Will ship: 1-403-288-9293 or email: rdbloney@telus.net

Gluten Free Flour Mix:

- 2 cups potato flour or sweet rice flour
- 2 cups tapioca starch or quinoa flour (a strong smell, but tastes ok)
- 4 cups chickpea (garbanzo) flour or garbanzo/fava bean flour
- 4 cups brown rice flour or half white rice and half brown rice flour
- 2 cups arrowroot flour or tapioca starch

Store in a baggie and use in place of whole wheat flour and/or unbleached flour one to one in any recipe except breads. I’ve used this mixture in my regular muffin recipes and it works well. For best results add 1/4 tsp guar gum or xanthan gum per 1 cup of flour for moisture retention and better binding. Variation: *add 4 cups sorghum or milo flour. I use with quinoa flour, as quinoa keeps in moisture, while sorghum is a bit crumbly. Other flours to try: 2 cups of buckwheat, corn, or soy in place of 2 cups of brown rice.

Flours: Whisk flours well before adding wet ingredients to make a lighter cakes and muffins.

For wheat free: spelt flour can often be used in place of wheat.

For gluten free: see Gluten Free Flour Mix recipe above.

Experimenting with different flours: Change only one at a time, and test it out. Oat flour tends to be light, flaky and crumbly, barley is moist and a bit goeey, and rye a bit heavy. Combining oats with barley or rye works well. Corn flour is quite absorbent so use less.

Grinding your own: Because purchased flours, even whole wheat, have additives in them, home ground flours may react differently in recipes, often more absorbent and a bit crumbly. Soft wheat will replace pastry flour and hard wheat replaces regular baking flour. We find combining these two flours works well.

Milks: Soy milk has many different flavours depending on the brand. Vita Soy is thick and creamy, So-Nice is more like skim milk, and So Good is very sweet and thick, to just name a few. Here are some other milk alternatives.

Almond Milk

Blend until very smooth: 1/3 cup almonds (can use blanched)
1/3 cup water
Then add: 2 to 2 ½ cups of water
Blend, blend, until smooth. Strain if desired, add 2 tsp honey.

Cashew Cream (for cream pies, soups, etc.)

Blend: ½ cup cashews and ½ cup water till thick and creamy
Add: 1 cup water
Blend till smooth. Yields 2 cups. (Add more water if needed.)

Note: Add vanilla and a touch of sweetener, about 2 to 4 Tbsp raw sugar, if it calls for vanilla soy milk or soy creamer.

Raw Cashews: Do NOT use roasted unless called for. Roasted have a much different flavour and will not work in these recipes. Don't forget to rinse cashews well before using. Blanched almonds work but have a different flavour and are not as creamy.

Silk Soy Creamer: Comes flavoured or plain and is very creamy and sweet. Can be used to replace cream in recipes (will not whip). Use cashew cream or your favourite soy milk plus a little sweetener if unavailable.

Soy Curls: A whole food made from just soy beans, no additives or seasonings. www.bulterfoods.com - For a dealer near you contact: Butler Foods (503) 879-5005 or email dan@butlerfoods.com

Sweeteners: Different people have different needs. Diabetes may lean toward Agave Nectar due to its low GI. Those with bowel, heart, or immune system disorders may want a natural sugar like raw sugar or honey. And Vegans will not choose honey, but rather maple syrup or brown rice syrup. Here is a very brief description of each so you can choose for yourself.

Agave Nectar or Syrup: A natural juice from a cactus native to Mexico. It has a very low glycemic index – beneficial for diabetics. Agave is not as sticky as honey and mixes well into other ingredients. Has a mild flavor and works well in various recipes. I quite like it. No aftertaste, sweeter than sugar, similar to honey. * 1/2 cup agave nectar replaces 1 cup of sugar.

Brown Rice Syrup: A refined syrup from brown rice. Not as quite as sweet as maple syrup or honey, very thick and sticky. I use in place of corn syrup. *use equal with corn syrup or honey

Fructose: This is extracted from various fruits. It acts very much like regular white sugar. It has a low glycemic index but care must still be taken to not overuse it, as studies show high quantities of refined fructose may lead to increased cholesterol, aggravating bowel problems, and liver issues. * 3/4 cup fructose replaces 1 cup sugar

Honey & Maple Syrup: While not vegan, it is Biblical, however so it milk. Word of caution, bees are given antibiotics and so on. Maple syrup, not as sweet so you need to use more, can be substituted, but treat it as a liquid. Be sure to check on the brand of maple syrup, many companies use formaldehyde – Spring Tree does not.

* 2/3 cup honey replaces 1 cup sugar or visa versa (may need to adjust liquid) * 1 cup pure maple syrup replaces 1 cup honey (reduce liquid by 1/4 cup)

* 1 cup pure maple syrup replaces 1 cup sugar (reduce liquid by 1/2 cup)

Raw Icing Sugar or Unbleached Icing Sugar: This is an unbleached product found in many grocery stores. If you can't find it, you can grind 1 cup raw sugar to a powder and add 1 tsp corn starch.

Raw sugar: Raw sugar is also called dried or evaporated cane juice. The "juice" is extracted from the sugar cane and dried, not bleached. You can get raw sugar in most grocery stores. Bleaching is harmful and devalues the nutrients in the sugar. Raw sugar can be used directly in place of regular sugar. If replacing brown sugar see Sucanat.

* 1 cup raw sugar replaces 1 cup sugar

* 1 cup raw sugar plus 1 tsp molasses = 1 cup brown sugar or Sucanat

Stevia: Unlike artificial sweeteners, stevia is simply the leaf of a herb and is very sweet. It is excellent for diabetics and can be used in place of sugar in many recipes. I use white, but the green is good and less refined. Experiment! *1 tsp green or 1/4 tsp white replaces 1 cup sugar, to taste (may need to add more flour). Will not work in 'candies' or foods that need caramelizing.

Sucanat: This is dried cane juice with molasses added in. Some controversy as to how refined it is. The source I contacted said it is the cane ground up, thus less refined than raw sugar. Can use raw sugar with molasses, see above; or Turbinado. * 1 cup Sucanat or Turbinado replaces 1 cup brown sugar

Tofu: Tofu is rich in tryptophan and protein. Water packed tofu is made by cooking whole soybeans, adding a coagulant, and then pressed into a mold. Cook this tofu to kill any bacteria that may be in the liquid. Silken tofu is made by adding a coagulant to soymilk, then poured into the box and sealed. Silken is very smooth with no 'beany' flavour and good in desserts. Can be used "raw".

Vegetarian Jel:

1/2 cup agar agar powder (not flakes)

1/2 cup organic cornstarch

Combine well and store in airtight container. Use 1 Tbsp per 1 1/2 cups of liquid for med-firm. **Directions:** Wisk Jel into 1/2 cup of liquid from the recipe, bring to a boil, boiling 1 min, and add to recipe. Blend just until mixed and chill. You can also use commercial Kosher or Veg. Jel's. For flavoured jel - Vegan Sweets: www.vegansweets.com or search online.

Zesty Sprinkles: Our version of a Parmesan cheese substitute. In cookbooks Vol. 3, 5, and 6.

NEW HEALTH COURSE TEACHES CHILDREN ABOUT HEALTH

CHILDREN ARE BECOMING MORE OBESE AND LESS FIT. TEACHING CHILDREN ABOUT GOOD NUTRITION AND EXERCISE CAN BE A REAL CHALLENGE FOR VEGANS OR CHRISTIANS IN THIS DAY OF FRENCH FRIES AND SODA POP.

Elko, BC (PRWEB) February 25, 2009 -- Type 2 Diabetes is on the increase in many countries says the Telegraph. Fast foods and lack of exercise are creating obese children and leading to more cases of diabetes and other disease says the CBC. The BBC states children are not getting enough exercise. One of the problems is children are not motivated to put health on the priority list, nor do they really know what to do to be healthy. But now there is hope. A new book, *My Health, My Body* is a complete health course for children age 7 to 12. It is sure to help homeschoolers, teachers and parents. Although written from a creation, vegetarian perspective, it can be used by anyone interested in teaching health to children. The book teaches children why health is important and then moves on to teach them how to have good health, from how to exercise to what to eat. It even covers how their thoughts have an impact on their health.

Chapters Include:

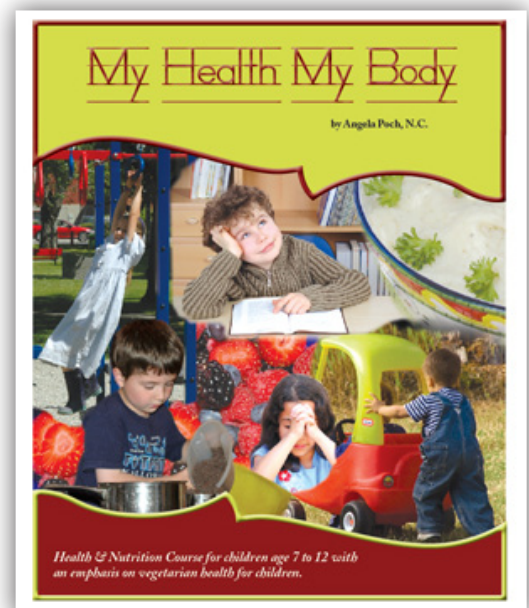
- A Better Body is Important
- My Mind Makes My Moods
- Making My Muscle Move
- Fabulous Foods that Feed Me
- Water Within & Without
- Super Sunshine & Ample Air
- Slumbering Sleep
- Taming Tom with Temperance
- Appendix - recipes and answer key

Each chapter covers a health principle in depth and has an assignment at the end. There is also a final exam for those using this as a school project. Full color illustrations, 8 1/2 x 11, 3 ring binder, 80 pages. Plus, color posters, exercise logs, and more. Books can be purchased from Sette Publishing a Christian publisher that focuses on health materials, both mental and physical. Retail price \$47.00, or save \$\$ any buy online as an e-book.

The author graduated from Total Health School of Nutrition in Calgary, Alberta, Canada. She is well versed in common nutritional needs and myths. She has published eight cookbooks, did cooking shows on 3ABN, and is the instructor for the Vegan Vegetarian Cooking School. Angela is also a home schooling mother and was home schooled herself as a child.

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The Vegan Vegetarian Cooking School

GET STARTED WITH VEGAN COOKING WITHOUT LEAVING HOME.

Can completely vegetarian mean **abundant taste and variety** in meals? Absolutely! Students can start at any time and live anywhere in the USA or Canada. The programs sent out each month by mail with DVD and lesson booklets for \$19.95 OR get all 12 Lessons at once for \$147 and SAVE \$\$\$.

LESSONS INCLUDE:

- Lesson 1 - Getting Started Vegan Cooking - measuring, kitchen tips, organizing, and how to become vegan or vegetarian.
- Lesson 2 - Ingredients - going over the most common and some of the uncommon ingredients used in vegan cooking.
- Lesson 3 - Batch Foods - making batch recipes.
- Lesson 4 - Cold Quick Breakfasts - making up vegetarian recipes so the morning cooking will go quick.
- Lesson 5 - Hot Breakfasts - a great vegan cooking class on how to fill your gas tank with fuel for the road.
- Lesson 6 - Sack Lunches - ideas for bag lunches.
- Lesson 7 - Hot Lunches - the best meals are at dinner time.
- Lesson 8 - Simple Suppers - eat light at night.
- Lesson 9 - Holidays Part 1 - how to make those special occasions taste great for everyone!
- Lesson 9 - Holidays Part 2 - more great holiday recipes. Includes BONUS: Vegan cake decorating with fondant.
- Lesson 10 - Breads & Spreads - with gluten free recipes, bread machine recipes, and more. Includes BONUS: DVD from 3abn - "Easy Vegan Meal"
- Lesson 11 - Soups & Crackers - vegan cream soups, stews, etc.
- Lesson 12 - Healthy Desserts - healthy enough for supper.



ABOUT THE DIRECTOR:

Having graduated from Total Health School of Nutrition in Calgary, Alberta, Angela Poch is well versed in creating and adapted recipes. After publishing seven cookbooks, she did cooking shows on 3ABN an international TV network.

PROGRAM

This vegan vegetarian cooking school was developed to teach how to cook tasty vegetarian and vegan meals. We do not use any eggs, milk, or meat products in our recipes and we give alternatives for the occasional recipe with honey.

We are PURELY informational and hope you will use common sense and other materials to get a well rounded education. THIS is not a COMPLETE course in health, but you will get plenty of health information for vegans.

**Please call us or go online
for more information.**

We are doing are best to make this affordable!

www.TheVegetarianCookingSchool.com

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PRESS RELEASE: Healthy Home Cookin' Cookbook Series - Vol. 1 to 7



EATING WELL, LIVING WELL

Can completely vegetarian mean **abundant taste and variety** in meals? Absolutely - and here are 7 cookbooks to prove it. According to a 2006 Canadian Medical Association survey*, 9% of parents think their children are overweight but in reality, 26% of children are clinically obese or overweight. Worse off are the adults themselves, 60% of whom fit into that category as of 2002**.

ARE PARENTS AND SPOUSES - WHO ASSOCIATE RICH FOOD WITH LOVE - KILLING THEIR LOVED ONES WITH KINDNESS?

Perhaps, says one homemaker and cookbook author, it is time to administer a different kind of love at home: the **healthy, nutrient-rich** kind. In her cookbook series Healthy Home Cookin', writer Angela Poch, N.C. sets her sights on the abundance we have in the stores and in our backyards: Whole grains and fresh produce, aimed at keeping the body Machine performing at its peak.

The series **includes hundreds of recipes** packed with culinary solutions to allergies, heart disease, or other health problems. Included with the recipes are **nutritional analyses**; simple, easy-to-find ingredients; tips 'n' techniques; all in a **user-friendly spiral binding**. Whether the cook's aim is to incorporate more wholesome foods, reduce fat and sugar, eliminate animal products or cook gluten-, wheat-, or sugar free, Healthy Home Cookin' will get you on your way!

SERIES INCLUDES:

- Vol. 1 Cakes, Pudding, Parfaits & More - ISBN# 978-1-897182-01-7
- Vol. 2 Seasonal Treats: Canning, Camping & Holidays - ISBN# 978-1-897182-02-4
- Vol. 3 Pasta, Potatoes, Rice & Millet - ISBN# 978-1-897182-03-1
- Vol. 4 Pies, Cobblers, Cookies & Cheesecakes - ISBN# 978-1-897182-04-8
- Vol. 5 Breakfast, Brunch, Soup & Salad - ISBN# 978-1-897182-05-5
- Vol. 6 Better for You Entrees - ISBN# 978-1-897182-06-2
- Vol. 7 Breads, Biscuits, Crackers & Muffins - ISBN# 978-1-897182-07-9

\$14.95 each or \$97 cnd for the set plus shipping. Laminated cover, spiral bound, color photos OR PDF version for \$47

"...Having personally eaten at the table of this author, I testify this practical cookbook will deliver hearty breakfasts and light soup and/or salad suppers crafted to put a smile on your face."

- Timothy J. Arnott, M.D. Author, "Dr. Arnott's 24 Realistic Ways to Improve Your Health"

*Source: www.globeandmail.com 21/08/2006

** Defeating Diabetes, by B. Davis, RD and T. Barnard, MD

Simple, tasty, completely vegetarian & adaptable with low fat, sugar-free, glutenfree, by Angela Poch, N.C.

**AVAILABLE FROM:
www.HigherPath.ca**

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ABOUT THE AUTHOR:

Having graduated from Total Health School of Nutrition in Calgary, Alberta, Canada, Angela Poch is well versed in common nutritional needs and myths. Both a housewife and cook, she has created and adapted recipes for healthy luncheons, cooking classes, and for picky eaters (such as herself.) After publishing a few recipes in a community cookbook and a lot of prayer, Angela set out to produce this cookbook series.