

# GINGER TURMERIC WELLNESS SHOT

## THE ZINGY POWERHOUSE: YOUR GUIDE TO THE GINGER TURMERIC WELLNESS SHOT

ARE YOU FEELING SLUGGISH, BATTLING A COLD, OR JUST CRAVING A BOOST TO YOUR IMMUNITY? LOOK NO FURTHER THAN THE VIBRANT, ZESTY WORLD OF THE GINGER TURMERIC WELLNESS SHOT. THIS ISN'T YOUR GRANDMA'S COUGH SYRUP; WE'RE TALKING ABOUT A POTENT CONCOCTION PACKED WITH ANTI-INFLAMMATORY AND ANTIOXIDANT POWERHOUSES THAT CAN REVOLUTIONIZE YOUR DAILY WELLNESS ROUTINE. THIS COMPREHENSIVE GUIDE WILL DELVE INTO EVERYTHING YOU NEED TO KNOW ABOUT GINGER TURMERIC WELLNESS SHOTS – FROM THEIR INCREDIBLE BENEFITS AND SIMPLE RECIPES TO POTENTIAL SIDE EFFECTS AND FAQs. GET READY TO UNLOCK THE SECRETS TO THIS GOLDEN ELIXIR!

### UNDERSTANDING THE POWER DUO: GINGER AND TURMERIC

THE MAGIC BEHIND THE GINGER TURMERIC WELLNESS SHOT LIES IN THE SYNERGISTIC RELATIONSHIP BETWEEN ITS TWO STAR INGREDIENTS. LET'S BREAK DOWN THEIR INDIVIDUAL SUPERPOWERS:

**GINGER (ZINGIBER OFFICINALE):** THIS PUNGENT ROOT HAS BEEN A STAPLE IN TRADITIONAL MEDICINE FOR CENTURIES. KNOWN FOR ITS POWERFUL ANTI-INFLAMMATORY PROPERTIES, GINGER CAN HELP SOOTHE DIGESTIVE UPSET, REDUCE NAUSEA, AND EVEN ALLEVIATE MENSTRUAL CRAMPS. ITS WARMING NATURE CAN ALSO PROVIDE RELIEF FROM MUSCLE SORENESS AND COLD SYMPTOMS. BEYOND ITS MEDICINAL BENEFITS, GINGER ADDS A SPICY KICK THAT MAKES THE WELLNESS SHOT INCREDIBLY PALATABLE.

**TURMERIC (CURCUMA LONGA):** THIS GOLDEN SPICE CONTAINS CURCUMIN, A POTENT BIOACTIVE COMPOUND WITH REMARKABLE HEALTH BENEFITS. CURCUMIN IS A HIGHLY EFFECTIVE ANTIOXIDANT, FIGHTING FREE RADICALS THAT DAMAGE CELLS AND CONTRIBUTE TO AGING AND DISEASE. IT'S ALSO A POWERFUL ANTI-INFLAMMATORY, POTENTIALLY REDUCING THE RISK OF CHRONIC DISEASES LIKE HEART DISEASE, ALZHEIMER'S, AND CERTAIN TYPES OF CANCER. THE VIBRANT COLOR AND EARTHY FLAVOR OF TURMERIC ADD DEPTH AND VISUAL APPEAL TO THE WELLNESS SHOT.

### BEYOND THE BASICS: BOOSTING YOUR WELLNESS SHOT WITH SUPERFOODS

WHILE GINGER AND TURMERIC ARE THE CORE COMPONENTS, YOU CAN ELEVATE YOUR WELLNESS SHOT TO EVEN GREATER HEIGHTS BY ADDING OTHER SUPERFOODS. CONSIDER INCORPORATING THESE INGREDIENTS FOR AN EXTRA NUTRITIONAL PUNCH:

**LEMON JUICE:** ADDS A BURST OF VITAMIN C, BOOSTING IMMUNITY AND ENHANCING THE OVERALL FLAVOR PROFILE.

**APPLE CIDER VINEGAR:** PROVIDES PROBIOTICS FOR GUT HEALTH AND CONTRIBUTES TO A SLIGHTLY TANGY TASTE.

**BLACK PEPPER:** ENHANCES THE BIOAVAILABILITY OF CURCUMIN, MEANING YOUR BODY ABSORBS MORE OF ITS BENEFICIAL COMPOUNDS. A TINY PINCH MAKES A BIG DIFFERENCE!

**CAYENNE PEPPER:** ADDS A FIERY KICK AND FURTHER BOOSTS METABOLISM.

**HONEY OR MAPLE SYRUP:** (USE SPARINGLY!) ADDS SWEETNESS AND CAN HELP BALANCE THE STRONG FLAVORS OF GINGER AND TURMERIC.

### RECIPES FOR THE PERFECT GINGER TURMERIC WELLNESS SHOT

HERE ARE TWO SIMPLE RECIPES TO GET YOU STARTED ON YOUR WELLNESS SHOT JOURNEY:

#### RECIPE 1: THE CLASSIC GINGER TURMERIC SHOT

1 INCH FRESH GINGER, PEELED AND ROUGHLY CHOPPED

1 TEASPOON TURMERIC POWDER

1/2 CUP WATER

JUICE OF 1/2 LEMON  
PINCH OF BLACK PEPPER

BLEND ALL INGREDIENTS UNTIL SMOOTH. STRAIN IF DESIRED FOR A SMOOTHER CONSISTENCY.

## RECIPE 2: THE SPICY CITRUS BOOST

1 INCH FRESH GINGER, PEELED AND ROUGHLY CHOPPED  
1 TEASPOON TURMERIC POWDER  
1/4 CUP WATER  
JUICE OF 1 ORANGE  
JUICE OF 1/2 LEMON  
1/4 TEASPOON CAYENNE PEPPER  
1 TEASPOON HONEY (OPTIONAL)

BLEND ALL INGREDIENTS UNTIL SMOOTH. STRAIN IF DESIRED.

## INCORPORATING GINGER TURMERIC WELLNESS SHOTS INTO YOUR DAILY ROUTINE

THE BEST TIME TO ENJOY YOUR GINGER TURMERIC WELLNESS SHOT IS FIRST THING IN THE MORNING, ON AN EMPTY STOMACH. THIS ALLOWS YOUR BODY TO FULLY ABSORB THE NUTRIENTS. YOU CAN ALSO INCORPORATE IT INTO YOUR AFTERNOON ROUTINE FOR AN ENERGY BOOST OR BEFORE A WORKOUT TO REDUCE INFLAMMATION. CONSISTENCY IS KEY – AIM FOR DAILY CONSUMPTION TO EXPERIENCE THE FULL BENEFITS.

## POTENTIAL SIDE EFFECTS AND PRECAUTIONS

WHILE GENERALLY SAFE, GINGER AND TURMERIC CAN HAVE SOME SIDE EFFECTS FOR CERTAIN INDIVIDUALS. THESE INCLUDE:

**UPSET STOMACH:** IF YOU EXPERIENCE DIGESTIVE DISCOMFORT, START WITH A SMALLER AMOUNT AND GRADUALLY INCREASE YOUR INTAKE.

**INTERACTIONS WITH MEDICATIONS:** GINGER AND TURMERIC CAN INTERACT WITH CERTAIN MEDICATIONS, SO IT'S CRUCIAL TO CONSULT YOUR DOCTOR IF YOU ARE ON ANY PRESCRIPTION DRUGS.

**ALLERGIES:** WHILE RARE, ALLERGIES TO GINGER OR TURMERIC ARE POSSIBLE.

## CONCLUSION

THE GINGER TURMERIC WELLNESS SHOT IS MORE THAN JUST A TRENDY HEALTH DRINK; IT'S A POWERFUL TOOL FOR BOOSTING YOUR OVERALL WELL-BEING. BY COMBINING THE POTENT ANTI-INFLAMMATORY AND ANTIOXIDANT PROPERTIES OF GINGER AND TURMERIC WITH OTHER SUPERFOODS, YOU CAN CREATE A DAILY RITUAL THAT SUPPORTS YOUR IMMUNE SYSTEM, IMPROVES DIGESTION, AND ENHANCES YOUR ENERGY LEVELS. REMEMBER TO START SLOWLY, LISTEN TO YOUR BODY, AND CONSULT YOUR DOCTOR IF YOU HAVE ANY CONCERNS. EMBRACE THE ZINGY POWER OF THIS GOLDEN ELIXIR AND EMBARK ON YOUR JOURNEY TO BETTER HEALTH!

## FAQs

1. CAN I MAKE A LARGE BATCH OF GINGER TURMERIC SHOTS AND STORE THEM? YES, YOU CAN STORE THEM IN AN AIRTIGHT CONTAINER IN THE REFRIGERATOR FOR UP TO 3 DAYS. HOWEVER, THE FLAVOR AND POTENCY MAY SLIGHTLY DECREASE OVER TIME.
1. ARE THERE ANY VARIATIONS TO THE RECIPES? ABSOLUTELY! EXPERIMENT WITH DIFFERENT FRUITS, VEGETABLES, AND SPICES TO CREATE YOUR OWN UNIQUE BLEND. BE CREATIVE AND FIND WHAT WORKS BEST FOR YOUR TASTE BUDS.

1. IS IT OKAY TO CONSUME GINGER TURMERIC SHOTS EVERY DAY? FOR MOST PEOPLE, DAILY CONSUMPTION IS SAFE AND BENEFICIAL. HOWEVER, PAY ATTENTION TO YOUR BODY'S RESPONSE AND ADJUST YOUR INTAKE ACCORDINGLY.

1. CAN I GIVE GINGER TURMERIC SHOTS TO CHILDREN? IT'S GENERALLY SAFE FOR CHILDREN, BUT START WITH A VERY SMALL AMOUNT AND DILUTE IT WITH MORE WATER. ALWAYS CONSULT YOUR PEDIATRICIAN BEFORE INTRODUCING NEW FOODS OR DRINKS TO YOUR CHILD'S DIET.

1. WHERE CAN I BUY HIGH-QUALITY GINGER AND TURMERIC? LOOK FOR ORGANIC, SUSTAINABLY SOURCED GINGER AND TURMERIC AT YOUR LOCAL HEALTH FOOD STORE OR FARMERS MARKET. YOU CAN ALSO PURCHASE THEM ONLINE FROM REPUTABLE SUPPLIERS.

**ginger turmeric wellness shot: Minimalist Baker's Everyday Cooking** Dana Shultz, 2016-04-26 The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

**ginger turmeric wellness shot: Clean Cuisine** Ivy Larson, Andrew Larson, 2013-02-05 What you eat matters more than how much you eat. Discover why in this revolutionary nutrition guide to clean eating, exercise, and an anti-inflammatory diet that can enhance your wellness and quality of life. There is a diet and exercise plan that covers all the bases—food we should eat and food that tastes good; what is best for our bodies and what is easily doable in the real world—all while offering hunger-free weight loss. Developed by Andrew Larson, M.D. and certified Health Fitness Specialist Ivy Larson, Clean Cuisine is scientifically proven to reverse diabetes, improve cholesterol and blood pressure, and ease the symptoms of other inflammatory diseases such as multiple sclerosis, fibromyalgia, asthma, allergies, and arthritis. Broken down into eight easy steps and spread over the course of eight weeks, Clean Cuisine will enable readers to transform their bodies one delicious meal at a time by adopting an anti-inflammatory diet and choosing unrefined foods in their most natural, whole state. With guilt-free, delicious recipes and a workout program that has been proven to deliver substantial results with just three 30-minute sessions a week, Clean Cuisine is the long-term answer to eating for optimal health, disease prevention, weight loss, vitality, longevity, and good taste.

**ginger turmeric wellness shot: Medical Medium Celery Juice** Anthony William, 2019-05-21 Celery juice is everywhere for a reason: because it's saving lives as it restores people's health one symptom at a time. From celebrities posting about their daily celery juice routines to people from all walks of life sharing pictures and testimonials of their dramatic recovery stories, celery juice is

revealing itself to ignite healing when all odds seem against it. What began decades ago as a quiet movement has become a global healing revolution. In *Celery Juice: The Most Powerful Medicine of Our Time* Healing Millions Worldwide, Anthony William, the originator of the global celery juice movement, introduces you to celery juice's incredible ability to create sweeping improvements on every level of our health: Healing the gut and relieving digestive disorders Balancing blood sugar, blood pressure, weight, and adrenal function Neutralizing and flushing toxins from the liver and brain Restoring health in people who suffer from a vast range of chronic and mystery illnesses and symptoms, among them fatigue, brain fog, acne, eczema, addiction, ADHD, thyroid disorders, diabetes, SIBO, eating disorders, autoimmune disorders, Lyme disease, and eye problems After revealing exactly how celery juice does its anti-inflammatory, alkalizing, life-changing work to provide these benefits and many more, he gives you the powerful, definitive guidelines to do your own celery juice cleanse correctly and successfully. You'll get instructions on how to make the juice, how much to drink, when to drink it, and what to expect as your body begins to detox, plus answers to FAQs such as Is it safe to drink celery juice while pregnant or breastfeeding?, Is blending better than juicing?, and Can I take my medications with it? Here is everything you need to know--from the original source--to receive the full gift of what Anthony calls one of the greatest healing tonics of all time.

**ginger turmeric wellness shot:** Medical Medium Anthony William, 2015-11-10 HEALING WISDOM THAT'S DECADES AHEAD OF ITS TIME Anthony William, the one and only Medical Medium, has helped tens of thousands of people heal from ailments that have been misdiagnosed or ineffectively treated or that doctors can't resolve. He's done this by listening to a divine voice that literally speaks into his ear, telling him what lies at the root of people's pain or illness and what they need to do to restore their health. His methods achieve spectacular results, even for those who have spent years and many thousands of dollars on all forms of medicine before turning to him. Now, in this revolutionary book, he opens the door to all he has learned in over 25 years of bringing people's lives back: a massive amount of healing information, much of which science won't discover for decades, and most of which has never appeared anywhere before. Medical Medium reveals the root causes of diseases and conditions that medical communities either misunderstand or struggle to understand at all. It explores all-natural solutions for dozens of the illnesses that plague us, including: · Lyme disease · Fibromyalgia · Adrenal fatigue · Chronic fatigue syndrome · Hormonal imbalances · Hashimoto's disease · Multiple sclerosis · Depression · Neurological conditions · Chronic inflammation · Autoimmune disease · Blood sugar imbalances · Colitis and other digestive disorders · And more It also offers solutions for restoring the soul and spirit after illness has torn at our emotional fabric. Whether you've been given a diagnosis you don't understand, or you have symptoms you don't know how to name, or someone you love is sick, or you want to care for your own patients better, Medical Medium offers the answers you need. It's also a guidebook for everyone seeking the secrets to living longer, healthier lives. The truth about the world, ourselves, life, purpose—it all comes down to healing, Anthony William writes. And the truth about healing is now in your hands.

**ginger turmeric wellness shot:** **Juice Chef** Gary Dowse, 2020-10-10 This book is more than just a recipe book. It contains vital information about the benefits of cold pressed juicing, and it will help you to understand why juicing is a vital key to good health and healing! Cold pressed juice is simply the best way to drink natural, living, raw juice and still absorb all the healing benefits of plant-made nutrients. Did you know that one cup of cold pressed juice provides hundreds, maybe even thousands of phytochemicals, enzymes, vitamins, minerals, antioxidants and soluble fibres, many of which haven't even been identified by science yet? These natural juices are easy on your digestive system, they can reduce acidity and toxicity in the body and best of all they taste good. This book contains the best of the best juices! In addition to the 52 delicious tasting cold pressed juice recipes, I am also sharing my 3-day Juice Cleanse program with you, so you can feel supported to do this yourself at home. If you want to shed a few kilos, have heaps of energy and feel better than ever, then I encourage you to have a look at the 3-day Juice Cleanse as it may just be the answer you've

been looking for. I have personally done numerous juice cleanses and I have also guided many people through their own cleanse where they have benefited from giving their body a break while they thrive on nothing but natural, living cold pressed juice. I am super excited you have this book in your hands because I believe that cold pressed juicing has the power to change lives? it certainly changed mine!

**ginger turmeric wellness shot: The Juicing Companion** Ari Sexner, 2018-11 This is not just a recipe book. It's an idea book. The Juicing Companion was written to enable chefs, juice entrepreneurs, and general juice enthusiasts to develop amazing recipes from scratch.

**ginger turmeric wellness shot: Juiceman** Andrew Cooper, 2016-01-14 Start 2023 feeling healthy and energised with over 100 delicious and quick juice recipes packed full of goodness. Juiceman is the perfect cookbook to get your dietary health back on track. Filled with a diverse range of recipes - from medicinal juices which combat dehydration or digestive problems, to detoxing and retoxing smoothies. And that's not all - Juiceman is also packed with teas and tonics, nourishing nut milks, energising breakfasts, healthy snacks, and even ice cream! The best part? EVERY recipe is 100% natural and unprocessed. You'll soon be enjoying . . . · Green Ninja Juice · Full Cream Cashew and Hemp Milk · Blueberry Facial Smoothie · Smoothie Breakfast Bowl · Ultimate OJ · Recovery Shake · Immunity Boost Smoothie As well as these delicious and effortless recipes, Andrew provides a juice cleanse plan, exercise tips and advice for keeping fit.

**ginger turmeric wellness shot: East by West** Jasmine Hemsley, 2017-11-02 Winner of the 2018 Hearst Big Books Award (Women's Health and Wellbeing) East by West is the first solo cookbook from bestselling author, cook and TV presenter Jasmine Hemsley, co-founder of Hemsley + Hemsley. Featuring 140 delicious recipes from around the world, East by West champions the ancient Ayurvedic philosophy of eating to nourish, sustain and repair for ultimate mind-body balance. Jasmine continues her passion for balancing body, mind and spirit amidst the challenges of our fast-paced day-to-day lives, through real food and tasty home cooking. With a focus on listening to your body, eating when you're hungry, being conscious of what you're eating when you're eating it and choosing foods that are right for your mood from day to day, East by West is a modern take on the Ayurvedic principles. With classic Ayurvedic comfort dishes from Golden Milk to Kitchari and great family sharing dishes Sesame Roast Chicken to Saffron Millionaire Cheesecake, the book has something for every taste (bringing to life store cupboard basics to create dishes) from super simple to simply special. A global range of recipes, together with simple mindful rituals and a classic cleanse to revisit when your energy levels need a boost help the book bring Ayurveda to life in a fresh and friendly way. Packed with beautiful colour photography and inspired by Jasmine's personal journey with food and healthy living, East by West represents a delicious evolution of the ideas explored in Hemsley + Hemsley bestsellers Good + Simple and The Art of Eating Well.

**ginger turmeric wellness shot: The Juice Lover's Big Book of Juices** Vanessa Simkins, 2016-10-15 Filled with 425 recipes, The Juice Lover's Big Book of Juices is the ultimate juicing resource.

**ginger turmeric wellness shot: Crazy Healthy with 4 Ingredients** Dee Dine, 2019-11 Healthy 4-ingredient desserts, snacks, breakfasts - all made with plant-based foods. Easy on the wallet. Easy on your schedule. And so good for your health. As the creator behind the popular healthy food blog, Green Smoothie Gourmet, Dee Dine knows how to make eating healthy easy, sharing nourishing and energizing recipes on her blog. In her debut cookbook, Crazy Healthy with 4 Ingredients, she makes it easy for anyone, from a single working adult, college student, to entire families, to slip a few whole food recipes into their meal rotation. Not only are her recipes simple to make, the ingredients are also easy to find, often common, with any few unusual options given more mainstream swaps. And for those who find it hard to meet a daily veggie quota, Dee has carried her hidden veggie talent known on her blog to the recipes in her book, sharing recipes with sneaky healthy ingredients. Sneaky Healthy: Lentil Fudge Cups, Quinoa Flatbread, Zucchini Pizzas, White Bean Meatballs, Miso Ice Cream. Chocolate: Chocolate Gingerbread Milk, Chocolate Mousse Lollipops, Quinoa Chocolate Brittle, Chocolate Hummus Shake. Breakfast: Macchiato Overnight Buckwheat,

Quinoa Breakfast Pizza, Oat Zucchini Waffles. Dessert: Apple Aquafaba Cake, Cherry-Mango Dole Whip, Blueberry Clove Ice Cream Snacks: Potato Cauliflower Tots, Spicy Carrot Latkas, and Mexican Pozole Ramen. In addition to a repertoire of whole food recipes, Dee provides a few special useful extras, such as a healthy capsule pantry guide that allows quick assembly of ingredients for these and other healthy recipes. And not only are these recipes nutritionally robust on their own, Dee sorts her recipes according to nutritional concentrations, so a recipe can be chosen according to a specific need, such as weight control, sleep, immunity, stress, beauty support and more. And on her blog, Dee provides additional book-supporting resources such as a living list of products, equipment and even studies that back up the nutritional information. Easy on time, easy on budget, Crazy Healthy with 4 Ingredients is perfect for anyone who wants an easy way to eat more plant-based foods.

**ginger turmeric wellness shot:** Simple Green Smoothies Jen Hansard, Jadah Sellner, 2015-11-03 Jen Hansard and Jadah Sellner are on a fresh path to health and happiness--deprivation not included. In their book, Simple Green Smoothies, these two friends invite you into a sane and tasty approach to health that will inspire and energize you on your own journey toward a happier life. The Simple Green Smoothies' lifestyle doesn't involve counting calories or eliminating an entire food group. Instead, it encourages you to make one simple change: drink one green smoothie a day. Simple Green Smoothies includes a 10-day green smoothie kick-start to welcome you into the plant-powered lifestyle, with shopping lists included. Follow it up with 100+ delicious recipes that address everything from weight loss to glowing skin to kid-friendly options. Hansard and Sellner are two moms raising their own families on healthy, whole-food recipes. They've seen the amazing health benefits of green smoothies firsthand--from losing 27 pounds to getting more energy. Their wildly popular website has changed the lives of over 1 million people and made them the #1 green smoothie online resource. Simple Green Smoothies will empower you to take control of your health in a fun, sustainable way that can transform you from the inside out. Ready to join the plant-powered party?

**ginger turmeric wellness shot:** **The Vaccine-Friendly Plan** Paul Thomas, M.D., Jennifer Margulis, Ph.D., 2016-08-23 An accessible and reassuring guide to childhood health and immunity from a pediatrician who's both knowledgeable about the latest scientific research and respectful of a family's risk factors, health history, and concerns In The Vaccine-Friendly Plan, Paul Thomas, M.D., presents his proven approach to building immunity: a new protocol that limits a child's exposure to aluminum, mercury, and other neurotoxins while building overall good health. Based on the results from his pediatric practice of more than eleven thousand children, as well as data from other credible and scientifically minded medical doctors, Dr. Paul's vaccine-friendly protocol gives readers

- recommendations for a healthy pregnancy and childbirth
- vital information about what to expect at every well child visit from birth through adolescence
- a slower, evidence-based vaccine schedule that calls for only one aluminum-containing shot at a time
- important questions to ask about your child's first few weeks, first years, and beyond
- advice about how to talk to health care providers when you have concerns
- the risks associated with opting out of vaccinations
- a practical approach to common illnesses throughout the school years
- simple tips and tricks for healthy eating and toxin-free living at any age

The Vaccine-Friendly Plan presents a new standard for pediatric care, giving parents peace of mind in raising happy, healthy children. Praise for The Vaccine-Friendly Plan "Finally, a book about vaccines that respects parents! If you choose only one book to read on the topic, read The Vaccine-Friendly Plan. This impeccably researched, well-balanced book puts you in the driver's seat and empowers you to make conscientious vaccine decisions for your family."—Peggy O'Mara, editor and publisher, Mothering Magazine "Sure to appeal to readers of all kinds as a friendly, no-nonsense book that cuts through the rhetoric surrounding vaccines. It offers validation to those who avoid some or all, while offering those who do want to vaccinate help on how to do so safely. This is a great book for anyone with children in their lives."—Natural Mother "A valuable, science-supported guide to optimizing your child's health while you navigate through complex choices in a toxic, challenging world."—Martha Herbert, M.D., Ph.D., Harvard Medical School "An impressively researched guide, this important book is essential reading for parents. With

clear and practical advice for shielding children from harmful toxins, it will compel us all to think differently about how to protect health.”—Jay Gordon, M.D., FAAP “Rather than a one-size-fits-all vaccine strategy, the authors suggest thoughtful, individualized decisions based on research and collaboration between parents and clinicians—a plan to optimize a child’s immune system and minimize any risks.”—Elizabeth Mumper, M.D., founder and CEO, The Rimland Center for Integrative Pediatrics “This well-written and thought-provoking book will encourage parents to think through decisions—such as food choices and the timing of vaccines—that affect the well-being of their children. In a world where children’s immune systems are increasingly challenged, this is a timely addition to the literature.”—Harriet Lerner, Ph.D., bestselling author of *The Dance of Anger* and *The Mother Dance*

**ginger turmeric wellness shot: Medical Medium Life-Changing Foods** Anthony William, 2016-11-08 The highly anticipated new release from the groundbreaking, New York Times best-selling author of *Medical Medium*! Experience the next level of medical revelations. Packed with information you won’t find anywhere else about the Unforgiving Four—the threats responsible for the rise of illness—and the miraculous power of food to heal, this book gives you the ability to become your own health expert, so you can protect yourself, friends, family, and loved ones from symptoms, suffering, and disease. Unleash the hidden powers of fruits and vegetables and transform your life in the process. ANTHONY WILLIAM, the Medical Medium, has helped tens of thousands of people heal from ailments that have been misdiagnosed or ineffectively treated—or that medical communities can’t resolve. And he’s done it all by listening to a divine voice that literally speaks into his ear, telling him what is at the root of people’s pain or illness and what they need to do to be restored to health. In his first book, the New York Times bestseller *Medical Medium*, Anthony revealed how you can treat dozens of illnesses with targeted healing regimens in which nutrition plays a major role. *Medical Medium Life-Changing Foods* delves deeper into the healing power of over 50 fruits, vegetables, herbs and spices, and wild foods that can have an extraordinary effect on health. Anthony explains each food’s properties, the symptoms and conditions it can help relieve or heal, and the emotional and spiritual benefits it brings. And he offers delicious recipes to help you enjoy each food’s maximum benefit, from sweet potatoes with braised cabbage stuffing to honey-coconut ice cream. YOU’LL DISCOVER: • Why wild blueberries are the “resurrection food,” asparagus is the fountain of youth, and lemons can lift your spirits when you’ve had bad news • The best foods to eat to relieve gallstones, hypertension, brain fog, thyroid issues, migraines, and hundreds more symptoms and conditions • The particular healing powers of kiwis, cucumbers, cat’s claw, coconut, and much more • Insight into cravings, how to use stress to your advantage, and the key role fruit plays in fertility Much of Anthony’s information is dramatically different from the conventional wisdom of medical communities, so don’t expect to hear the same old food facts rehashed here. Instead, expect to get a whole new understanding of why oranges offer more than just vitamin C—and a powerful set of tools for healing from illness and keeping yourself and your loved ones safe and well. Here are just a few highlights of what’s inside: • Critical information about the specific factors behind the rise of illness and how to protect yourself and your family • Foods to repair your DNA, boost your immune system, improve your mental clarity, alkalize every body system, shield you from others’ negative emotions, and so much more • Techniques to make fruits, vegetables, herbs and spices, and wild foods the most healing they can be for your individual needs Plus targeted foods to bring into your life for relief from hundreds of symptoms and conditions, including: • ANXIETY • AUTOIMMUNE DISORDERS • CANCER • DIABETES • DIGESTIVE PROBLEMS • FATIGUE • FOOD ALLERGIES • INFERTILITY • INFLAMMATION • INSOMNIA • LYME DISEASE • MEMORY LOSS • MIGRAINES • THYROID DISEASE • WEIGHT GAIN

**ginger turmeric wellness shot: The Lowland** Jhumpa Lahiri, 2013-01-01 Two brothers bound by tragedy; a fiercely brilliant woman haunted by her past; a country torn by revolution: the most powerful and ambitious novel yet from the Pulitzer Prize-winning, multi-million copy bestselling author of *The Namesake* and *Unaccustomed Earth*

**ginger turmeric wellness shot: Get Off Your Acid** Daryl Gioffre, 2017-02-14 Easy,

customizable plans (2-day, 7-day, and longer) to rid your diet of the acidic foods (sugar, dairy, gluten, excess animal proteins, processed foods) that cause inflammation and wreak havoc on your health. Let's talk about the four-letter word that's secretly destroying your health: ACID. An acidic lifestyle -- consuming foods such as sugar, grains, dairy, excess animal proteins, processed food, artificial sweeteners, along with lack of exercise and proper hydration, and stress -- causes inflammation. And inflammation is the culprit behind many of our current ailments, from weight gain to chronic disease. But there's good news: health visionary Dr. Daryl Gioffre shares his revolutionary plan to rid your diet of highly acidic foods, alkalize your body and balance your pH. With the Get Off Your Acid plan, you'll: Gain more energy Strengthen your immune system Diminish pain and reflux Improve digestion, focus, and sleep Lose excess weight and bloating, naturally With alkaline recipes for easy, delicious snacks and meals, Get Off Your Acid is a powerful guide to transform your health and energy -- in seven days.

**ginger turmeric wellness shot: Ayurveda** Geeta Vara, 2018-06-07 'An excellent masterpiece that brings the ancient timeless wisdom of Ayurveda, in a very simple and practical way, to our modern day-to-day life' - Dr Vasant Lad, Director of The Ayurvedic Institute Ayurveda is a 5000-year-old system of medicine that takes a much needed holistic approach to life and wellbeing. Through balancing the three energy forces in the body known as 'doshas', Ayurveda goes beyond the boundaries of conventional practice to reveal your unique physical, emotional and mental needs. Expert practitioner Geeta Vara BSc and PGDip in Ayurvedic Medicine, gives simple, daily applicable rituals and wisdom that can be personalised to suit you, including guidance on food as medicine, detoxification, movement and meditation. By teaching us to reconnect with our natural bio-circadian rhythms, Ayurveda will lead you out of the doctor's surgery and on a journey towards self-healing. WITH THIS BOOK, YOU CAN: · Discover your mind/body type · Better understand the epicentre of your health - the gut · Learn to identify early signs of imbalance · Transform your diet through taste and mindful eating · Be empowered to take a preventative approach to healthcare · Tackle personal health problems including: stress and fatigue, immune system issues, gastro-intestinal problems, disturbed sleep, migraines, weight management and more

**ginger turmeric wellness shot: Eat Clean, Play Dirty** Danielle Duboise, Whitney Tingle, 2019-04-09 In their debut book, Eat Clean, Play Dirty, Danielle Duboise and Whitney Tingle—founders of the popular organic nutritional program Sakara Life—deliver delicious recipes and reinvigorating rituals to achieve nutritional harmony, a way to nourish the body and feed the spirit simultaneously. “Creative and delicious.” —Dr. Frank Lipman, New York Times bestselling author “Such a good way for me to eat. . . . Danielle and Whitney are geniuses!” —Hilary Duff, actress “Food should make you feel sexy.” It’s about saying yes to kale and to dessert; to early-morning asanas and late-night dancing. It’s about prioritizing health without making sacrifices. Since delivering their first meals by bicycle in 2012, Whitney and Danielle have changed thousands of lives across the country and garnered a long list of celebrity devotees, including Gwyneth Paltrow, Jessica Alba, and Oprah Winfrey. With Eat Clean, Play Dirty, they have gathered the vibrant, delicious dishes that clients and fans crave and make it possible to recreate the Sakara magic in their own kitchens. Changing the dialogue we have with our bodies and our plates, the cookbook empowers each of us to become our own chef and ultimate healer by using food as medicine. Each delicious recipe, including the Eat-the-Rainbow Wrap, Orgasmic Coconut Yogurt, Red Beet Burger, and the Everything Bagel with Garlic Schmeat is designed to: Balance our body Heal our gut Flood our body with ample nutrients Shed excess weight Reduce inflammation Eliminate sugar cravings Balance our hormones and mood Every recipe is backed by Sakara’s roots in nutritional science—honed over years of studying with doctors, scientists, and healers of all kinds. Alongside the recipes, readers will learn about superfood ingredients, discover the phytonutrients needed for true vitality, unearth the secrets of the microbiome, and master tangible lifestyle tricks for balancing health with happiness. The ultimate wellness cookbook is here. Celebrate abundance. Say yes to body love. And don’t forget to break some rules. Includes Color Photographs

**ginger turmeric wellness shot: The Blender Girl** Tess Masters, 2014-04-08 The debut

cookbook from the powerhouse blogger behind theblendergirl.com, featuring 100 gluten-free, vegan recipes for smoothies, meals, and more made quickly and easily in a blender. What's your perfect blend? On her wildly popular recipe blog, Tess Masters—aka, The Blender Girl—shares easy plant-based recipes that anyone can whip up fast in a blender. Tess's lively, down-to-earth approach has attracted legions of fans looking for quick and fun ways to prepare healthy food. In *The Blender Girl*, Tess's much-anticipated debut cookbook, she offers 100 whole-food recipes that are gluten-free and vegan, and rely on natural flavors and sweeteners. Many are also raw and nut-, soy-, corn-, and sugar-free. Smoothies, soups, and spreads are a given in a blender cookbook, but this surprisingly versatile collection also includes appetizers, salads, and main dishes with a blended component, like Fresh Spring Rolls with Orange-Almond Sauce, Twisted Caesar Pleaser, Spicy Chickpea Burgers with Portobello Buns and Greens, and I-Love-Veggies! Bake. And even though many of Tess's smoothies and shakes taste like dessert—Apple Pie in a Glass, Raspberry-Lemon Cheesecake, or Tastes-Like-Ice-Cream Kale, anyone?—her actual desserts are out-of-this-world good, from Chocolate-Chile Banana Spilly to Flourless Triple-Pecan Mousse Pie and Chai Rice Pudding. Best of all, every recipe can easily be adjusted to your personal taste: add an extra squeeze of this, another handful of that, or leave something out altogether—these dishes are super forgiving, so you can't mess them up. Details on the benefits of soaking, sprouting, and dehydrating; proper food combining; and eating raw, probiotic-rich, and alkaline ingredients round out this nutrient-dense guide. But you don't have to understand the science of good nutrition to run with The Blender Girl—all you need is a blender and a sense of adventure. So dust off your machine and get ready to find your perfect blend.

**ginger turmeric wellness shot: The Plant-Forward Solution:** Charlotte Martin, 2021-11-30 In her new book, registered dietitian Charlotte Martin shows you how to make plants the center of your diet while still having the flexibility to incorporate healthy portions of your favorite animal proteins (i.e., meat, poultry, and seafood) whenever the craving strikes! *The Plant-Forward Solution* provides a wealth of easy-to-digest scientific evidence showing the power of plants for weight and blood sugar control, gut health, heart health, longevity, and more and explains how to make a mostly (but not entirely) plant-based diet a sustainable, lifelong dietary model. Charlotte also teaches you how to effortlessly reboot your diet in just four weeks without feeling deprived. After completing the reset, you will be fully adapted to a plant-forward lifestyle that will fuel your gut microbiome and will help you lose weight, increase energy, and achieve better physical and emotional health with proven long-term results. *The Plant-Forward Solution* contains more than 70 recipes to meet an array of dietary needs. Many recipes offer options for gluten-free, dairy-free, nut-free, and more. Also included is a comprehensive 28-day meal plan with shopping lists, tips and tricks on how to boost your creativity in the kitchen, and more! Sample recipes include: Peaches & Cream Quinoa Porridge Portobello Pitas Spicy Roll "Sushi" Bowl Rainbow Soba Salad Butternut Squash-Three Bean Chipotle Chili Glowing Green Soup Fully Loaded Plantain Nachos Sweet Potato Tahini Brownies Chickpea Hazelnut-ella Whether you are new to plant-forward eating or a lifelong follower, *The Plant-Forward Solution* will help you achieve health and happiness through a plant-centric diet that brings just the right amount of meat, poultry, and seafood to make it easy to sustain.

**ginger turmeric wellness shot: The Ginger and Turmeric Companion: Natural Recipes and Remedies for Everyday Health** Suzy Scherr, 2020-01-21 More than 75 ways to support health and wellness with ginger and turmeric Likely already sitting on your spice rack, ginger and turmeric have been culinary and medicinal staples for centuries—and for good reason. While best known for their flavor, and turmeric's vibrant color, these spices are also rich in health benefits. Packed with vitamins, minerals, and antioxidants, ginger stimulates digestion, strengthens immunity, and helps ease motion sickness, while turmeric can help relieve migraines and even spice up your makeup regimen. Both have powerful anti-inflammatory properties. In *The Ginger & Turmeric Companion*, Suzy Scherr demonstrates how to incorporate these natural wellness aids into daily life. From surprising and delicious recipes—including information on how to maximize the benefits of adding ginger and turmeric to your diet—to health and beauty secrets, she presents a fuss-free guide to

these powerful spices. With Scherr's comprehensive guidance, look no further than the spice cabinet for a feel-good, look-good way to mix up everyday routines.

**ginger turmeric wellness shot: Kintsugi Wellness** Candice Kumai, 2018-04-17 The classically trained chef and wellness author shares favorite Japanese rituals & recipes in a common-sense guide to finding balance, joy & good health. Where we come from is who we are. And Candice Kumai's Japanese heritage has informed her journey back to health at every turn. Now, in Kintsugi Wellness, Candice shares what she's learned and guides us through her favorite Japanese traditions and practices for cultivating inner strength and living a gracious life. Interwoven with dozens of recipes for healthy, Japanese-inspired cuisine, Kintsugi Wellness provides the tools we all need to reclaim the art of living well. "Candice has created a guide to an ancient, common-sense and approachable way of living. In a crowded wellness space, Kintsugi Wellness truly stands out." —Sophia Amoruso, Founder and CEO, Girlboss "All aspects of our well-being are connected. And with Kintsugi Wellness, Candice Kumai uses her own journey to show how Japanese traditions can enhance not just our bodies, but our minds, our hearts and our spirits. Candice Kumai is a true new role model, showing how ancient practices can help us thrive in the modern world." —Arianna Huffington, Founder of Thrive Global and CEO and Co-founder, Huffington Post

**ginger turmeric wellness shot: The Complete Juicing Recipe Book** Stephanie Leach, 2020-09-22 Hit the ground running with natural energy and the bright flavors of juice A glass of fresh juice in the morning floods your cells with the vitamins and phytonutrients your body craves. No need to reach for the coffee pot—flip open The Complete Juicing Recipe Book and experience the energy boost of nutrient-rich juice. Give your taste buds a wake-up call with zingy tangerine, tart mango, peppery mustard greens, or aromatic fennel. Discover 360 juicing recipes that harness nature's power to fuel a healthy mind and body. Quench your thirst after your workout with a glass of Pineapple Kicks, beat the afternoon slump with a brain boost from Spicy Beet juice, and tackle that looming cold with the Bell Pepper and Melon Immune Booster. These juicing recipes will help keep you going strong—no matter what the day has in store! Treat your mind and body to juicing for brain health, cleansing and detoxifying, digestion, heart health, immunity boost, and structure support. Turn your kitchen into a juice bar with advice for choosing the right juicer and prepping produce like a pro. Mix it up with profiles that detail the benefits of individual fruits, veggies, and mix-ins so you can improvise and customize at will. Kick off each day refreshed and nourished by a glass of freshly pressed juice from The Complete Juicing Recipe Book.

**ginger turmeric wellness shot: The Apple Cider Vinegar Cure** Madeline Given, 2015-11-01 Your all-in-one guide to discovering the practical and versatile uses of apple cider vinegar For centuries, apple cider vinegar has served as an indispensable health and beauty elixir. In The Apple Cider Vinegar Cure, holistic nutrition consultant Madeline Given shares some of the history and the science behind this superfood. She also provides instructions on how to make natural remedies to boost your gut and your glow, and brings this probiotic powerhouse to your plate with delicious, nourishing recipes for every meal of the day. The Apple Cider Vinegar Cure contains: An Overview explaining the role of apple cider vinegar in folklore medicine Over 20 Healing Home Remedies helping alleviate common ailments Over 25 Beauty Treatments including natural body and hair care treatments 75 Delicious Recipes using apple cider vinegar in savory and sweet dishes Apple cider vinegar recipes include: Bacon and Cheddar Breakfast Scones, Asian Asparagus Salad, Chicken Pot Pie, Apple Cider Vinegar Pie, and many more. Plus, remedies for: Sun Burn, Earache, Cold and Flu, Nausea and Morning Sickness, and much more! Explore the dozens of uses for this multi-purpose tonic with The Apple Cider Vinegar Cure.

**ginger turmeric wellness shot: The Dizzy Cook** Alicia Wolf, 2020-06-25 This cookbook features more than 90 delicious recipes and dozens of helpful tips to help combat migraine symptoms through diet and lifestyle. From healthy living blogger and creator of TheDizzyCook.com, Alicia Wolf, comes the must-have cookbook for anyone managing migraines, as well as anyone who just loves to create delectable yet diet-friendly dishes. Author Alicia Wolf developed her recipes using the principles of Johns Hopkins neurologist David Buchholz's "Heal Your Headache" diet, one

of the most recommended plans by health practitioners for treating migraines through diet. In this book, Alicia adds her own unique spin to the migraine diet, creating recipes that are both helpful and delicious. Inside the book you'll find: Ideas for every meal of the day Tips on how to get started The best supplements for migraine prevention and treatment Common substitutions Travel tips Meal plans And other indispensable resources Learn to make Alicia's famous blueberry muffins, smoky carrot hummus, salsa verde chicken enchiladas, roasted curry cauliflower, chewy ginger cookies, and so much more. The Dizzy Cook will inspire you to explore the infinite possibilities for healthy, appetizing, migraine-safe comfort foods.

**ginger turmeric wellness shot: Dairy-Free Cookbook for Kids** Danielle Fahrenkrug, 2020-09-08 100 Deliciously dairy free, kid-friendly recipes even your pickiest eater will love It can be a challenge to create dairy free meals that are affordable, nutritious, and friendly to kids' tastes. The Dairy-Free Cookbook for Kids is everything a dairy free cookbook should be—it helps simplify mealtime with 100 quick, scrumptious recipes for meals the entire family can enjoy. Kids won't feel like they're missing out with family favorites like Everyday Oat Pancakes, Classic Chicken Nuggets, Lasagna Roll-Ups, and Chocolate Chunk Marshmallow Bars. The tasty recipes in this dairy free cookbook require minimal, simple ingredients you can find at your local grocery store and can be completed in less than an hour. This dairy free cookbook includes: Guide to living dairy free—This dairy free cookbook includes helpful info about reading food labels, stocking your pantry, and cooking with common dairy substitutes. Tips for picky eaters—Explore 10 pointers for helping your picky eater adapt to dairy free foods while still enjoying a balanced diet, like making food fun and letting them prepare a dinner from this dairy free cookbook. Make dairy free staples—Discover easy recipes for making everyday food staples that are free from dairy, like 6 kinds of plant-based milk, homemade shredded cheese, alfredo sauce, and beyond. Whip up delicious dairy free meals for the whole family in no time—this dairy free cookbook will be your new favorite kitchen companion.

**ginger turmeric wellness shot: The Juice Generation** Eric Helms, 2014-01-14 From one of America's foremost and pioneering juicing companies comes a beautifully illustrated guide to creating restorative and energizing juices and smoothies; as well as preparing nutrition-rich, blended superfoods. Welcome to the Juice Generation ! Refresh, Restore, and Rejuvenate Get ready to live juicy with The Juice Generation. Fresh juices and superfood smoothies will help you feel energized and invigorated with glowing skin and a clear mind. The revitalizing recipes and tips will make you feel lighter and brighter, inside and out. Featuring more than 100 refreshing, health-boosting, spirit-lifting recipes The Juice Generation offers practical, down-to-earth instructions for making restorative and great-tasting vegetable and fruit juices, smoothies, and tonics. Get on the Green Curve and move confidently from smoothies to green drinks Whether you're newly juice curious, or already an old pro, The Juice Generation's plan will lead you to the endless benefits and possibilities of squeezing, crushing, and grinding, and help you integrate the joys of juicing and blending into your busy life. Juicing Tools for Detoxing and Healing The Juice Generation includes detoxing cleanses as well as flu-fighting elixirs and plenty of recipes and great advice from some of its biggest supporters, including Blake Lively, Michelle Williams, Edward Norton, Jason Bateman, and Martha Stewart.

**ginger turmeric wellness shot: The Lupus Encyclopedia** Donald E. Thomas Jr., 2023-09-05 Now completely updated! The best-selling, most comprehensive guide to lupus, its complications, and management. Lupus is an autoimmune disease that can attack any body organ. It is three times more common in the United States today than it was in the 1980s, so there is an increased need for accurate, practical information on this potentially devastating disease. Lupus expert and clinician Donald E. Thomas, Jr., MD, provides all the helpful information patients need so they can understand and treat this disease. Highlighting amazing advancements in the diagnosis and treatment of lupus, this edition includes new and expanded information on: • The latest FDA-approved medications • How lupus affects different body parts • Advanced labs that improve lupus diagnosis and treatment • The role of the microbiome and anti-inflammatory diets • Updated recommendations for those who are pregnant or breastfeeding • Childhood-onset lupus • The interaction between COVID-19 and

lupus • Non-drug treatments, complementary medicine, and medical cannabis The gold standard since it was first published and carefully reviewed by experts in the field, the latest edition of The Lupus Encyclopedia is essential for patients, health care providers, and families. Bonus content on insurance issues and information about working with lupus and disability is also available online. Endorsed by The Lupus Foundation of America Contributors: Jemima Albayda, MD; Divya Angra, MD; Alan N. Baer, MD; Sasha Bernatsky, MD, PhD; George Bertsias, MD, PhD; Ashira D. Blazer, MD; Ian Bruce, MD; Jill Buyon, MD; Yashaar Chaichian, MD; Maria Chou, MD; Sharon Christie, Esq; Angelique N. Collamer, MD; Ashté Collins, MD; Caitlin O. Cruz, MD; Mark M. Cruz, MD; Dana DiRenzo, MD; Jess D. Edison, MD; Titilola Falasinnu, PhD; Andrea Fava, MD; Cheri Frey, MD; Neda F. Gould, PhD; Nishant Gupta, MD; Sarthak Gupta, MD; Sarfaraz Hasni, MD; David Hunt, MD; Mariana J. Kaplan, MD; Alfred Kim, MD; Deborah Lyu Kim, DO; Rukmini Konatalapalli, MD; Fotios Koumpouras, MD; Vasileios C. Kyttaris, MD; Jerik Leung, MPH; Hector A. Medina, MD; Timothy Niewold, MD; Julie Nusbaum, MD; Ginette Okoye, MD; Sarah L. Patterson, MD; Ziv Paz, MD; Darryn Potosky, MD; Rachel C. Robbins, MD; Neha S. Shah, MD; Matthew A. Sherman, MD; Yevgeniy Sheyn, MD; Julia F. Simard, ScD; Jonathan Solomon, MD; Rodger Stitt, MD; George Stojan, MD; Sangeeta Sule, MD; Barbara Taylor, CPPM, CRHC; George Tsokos, MD; Ian Ward, MD; Emma Weeding, MD; Arthur Weinstein, MD; Sean A. Whelton, MD

**ginger turmeric wellness shot:** The Greenhouse Cookbook Emma Knight, Hana James, Deeva Green, Lee Reitelman, 2017-04-04 NATIONAL BESTSELLER Plant-based whole food recipes to help you feel energized, refreshed and ready to greet each day From the founders of Greenhouse Juice Co., this stunning collection of 100 easy-to-make recipes—50 to eat with a fork, spoon or your fingers, and 50 to serve in a glass—makes eating and drinking more plants effortless. From breakfasts both quick and leisurely to satisfying lunches and weekday-friendly dinners, the recipes in this collection prove how simple it can be to create delicious and even decadent plant-based meals to delight omnivores and vegetarians alike. Canada's leading cold-pressed juice start-up company reveals their "secret sauce" by sharing their private recipes for juices, smoothies, nut milks, tonics and cleanses. Delving into the nutritional properties of their favourite plants, and offering easy instructions for homemade plant-based drinks, The Greenhouse Cookbook is a great gateway into the sometimes alienating world of brightly coloured liquids. The Greenhouse Cookbook offers simple ways to savour the here and now while looking out for a healthy future.

**ginger turmeric wellness shot:** **The Very Best of Recipes for Health** Martha Rose Shulman, 2010-08-31 From the celebrated NYTimes.com food columnist come her favorite ways to use seasonal produce and a well-stocked pantry to create easy, nutritious meals every day of the week From its inception, Recipes for Health has been one of the New York Times's most-read (and e-mailed) features, showing health-conscious readers fast, no-fuss ways to turn seasonal produce, whole grains, and other nutritious ingredients into easy weeknight meals. Now, the most popular have been gathered into one comprehensive, convenient volume. Shulman shows how to fill your refrigerator, freezer, and cabinets with healthy staples such as beans, grains, extra virgin olive oil, tuna, eggs, yogurt, and tomato sauce, so that you are prepared to cook delicious dishes like Asparagus and Herb Frittata, Quinoa Salad with Lime Ginger Dressing and Shrimp, or Pizza Marinara with Tuna and Capers in minutes. Vegans and vegetarians will discover an entire selection of tofu recipes, from stir-fries to sandwiches, and even a tofu cheesecake. Those who frequent the farmers' market will appreciate her extensive collection of dishes for virtually every vegetable under the sun. Full of lists, explanations, and tips, The Very Best of Recipes for Health will help you cook and eat better all year long.

**ginger turmeric wellness shot:** *Fire Cider!* Rosemary Gladstar, 2019-10-15 For more than 30 years, best-selling author and popular herbalist Rosemary Gladstar has been touting the health benefits of fire cider — a spicy blend of apple cider vinegar, onion, ginger, horseradish, garlic, and other immune-boosting herbs. Her original recipe, inspired by traditional cider vinegar remedies, has given rise to dozens of fire cider formulations created by fans of the tonic who use it to address everyday ills, from colds and flu to leg cramps and hangovers. Fire Cider! is a lively collection of 101

recipes contributed by more than 70 herbal enthusiasts, with energizing versions ranging from Black Currant Fire Cider to Triple Goddess Vinegar, Fire Cider Dark Moonshine, and Bloody Mary Fire Cider. Colorful asides, including tribute songs and amusing anecdotes, capture Gladstar's passionate desire to pass along the fire cider tradition.

**ginger turmeric wellness shot: Dairy-Free Gluten-Free Baking Cookbook** Danielle Fahrenkrug, 2019-12-17 No gluten? No dairy? No problem. Baking is delicious again. Sensitivities to dairy and gluten can't hold you back from homemade baked goods anymore. This dairy-free and gluten free cookbook is your door to a sweeter world, with 75 recipes that contain no gluten or dairy—and taste incredible. Learn to make your own flour blends, which ingredient substitutions work (or don't), and a whole new way to bake and share everything from cakes and cookies to breads and pies. This dairy-free and gluten free cookbook offers: Troubleshooting tips—Lopsided muffins? Your bread didn't rise? Help is here. Only the good stuff—This dairy-free and gluten free cookbook puts you in control of the ingredients, without the additives or preservatives of store-bought versions. Free and clear—Every recipe is free of both gluten and dairy (not just one or the other) so every sensitivity is safe. This is the dairy-free and gluten free cookbook that will take your baking to the next level.

**ginger turmeric wellness shot: Body Love** Kelly LeVeque, 2017-06-27 Celebrity favorite health and wellness consultant Kelly LeVeque shares her secrets for losing weight, attuning ourselves to our bodies' needs, and freeing ourselves from food drama in this essential wellness guide, which includes 88 delectable recipes! In this inspirational yet practical book, the nutritional consultant and holistic healthcare expert who has helped celebrities such as Jessica Alba, Molly Sims, Chelsea Handler, and Emmy Rossum improve their health and achieve their goals shows you how to get beyond the food drama of cyclical fad diets and feel and look great by eating well. Kelly's Food Freedom program helps you set yourself up for success, eliminating cravings, mood swings, and other symptoms caused by food drama. Start your day with her Fab Four Smoothies, including a Strawberry Shortcake Smoothie and a Mango Kale Madness Smoothie, which pack protein, fat, fiber, and carbs to balance your blood sugar and keep you full and happy. After breakfast, you'll thrive with her Fab Four recipes, including Turkey-Stuffed Delicata Squash, Spicy Salmon Nori Burritos, and Anti-Inflammatory Detox Salad, which include the Fab Four food groups—protein, fat, fiber, and greens—that play a role in day-long satiety. Kelly also teaches you how to elongate your blood sugar curve to stay full and happy, and make yourself insulin aware. Kelly has studied the science behind familiar diets to understand how they trigger the body to lose pounds—and why they aren't sustainable. Instead, she offers a better choice: her four-step Food Freedom program that helps you find your wellness balance between eating enough and deciding how you feel. Once you find your balance, you will lose weight, lose fat, increase lean muscle mass, and drop at least one size. You'll also enjoy thicker, shinier hair; clear, glowing skin; a remarkable improvement in your overall appearance; reduced joint pain and other inflammations; increased energy; and better sleep. Filled with tips and resources on supplements and cleansing, dozens of delicious, healthy recipes and advice on how to adjust your eating when traveling and on vacation, Body Love is your one-stop resource to living clean and happy!

**ginger turmeric wellness shot: The Zero-Waste Chef** Anne-Marie Bonneau, 2021-04-13 \*SHORTLISTED for the 2021 Gourmand World Cookbook Award\* \*SHORTLISTED for the 2022 Taste Canada Award for Single-Subject Cookbooks\* A sustainable lifestyle starts in the kitchen with these use-what-you-have, spend-less-money recipes and tips, from the friendly voice behind @ZeroWasteChef. In her decade of living with as little plastic, food waste, and stuff as possible, Anne-Marie Bonneau, who blogs under the moniker Zero-Waste Chef, has preached that zero-waste is above all an intention, not a hard-and-fast rule. Because, sure, one person eliminating all their waste is great, but thousands of people doing 20 percent better will have a much bigger impact. And you likely already have all the tools you need to begin. In her debut book, Bonneau gives readers the facts to motivate them to do better, the simple (and usually free) fixes to ease them into wasting less, and finally, the recipes and strategies to turn them into self-reliant, money-saving cooks and makers.

Rescue a hunk of bread from being sent to the landfill by making Mexican Hot Chocolate Bread Pudding, or revive some sad greens to make a pesto. Save 10 dollars (and the plastic tub) at the supermarket with Yes Whey, You Can Make Ricotta Cheese, then use the cheese in a galette and the leftover whey to make sourdough tortillas. With 75 vegan and vegetarian recipes for cooking with scraps, creating fermented staples, and using up all your groceries before they go bad—including end-of-recipe notes on what to do with your ingredients next--Bonneau lays out an attainable vision for a zero-waste kitchen.

**ginger turmeric wellness shot:** *The Smoothie Recipe Book* Mendocino Press, 2013-03-20 Delicious, nutrient-packed smoothie recipes to help you improve your health Whether you want to detox, lose weight, or just make sure you get your daily dose of essential vitamins and minerals, drinking a smoothie is a tasty way to do it. This smoothie recipe book makes it quick and easy to naturally get your fill of antioxidants from fresh fruits and vegetables. Fill your glass with vitamins that suit your needs, and discover how sweet being healthy can be. The Smoothie Recipe Book features: 150 Recipes—Make all sorts of fresh and tasty breakfast smoothies, weight-loss smoothies, green smoothies, and more. Chapter overviews—Get help choosing the smoothies that will meet your unique dietary needs and health goals. Ingredient profiles—Gain a better understanding of the nutritional advantages of specific fruits and vegetables. Discover the nutritional power of smoothies with The Smoothie Recipe Book.

**ginger turmeric wellness shot:** *Always Eat After 7 PM* Joel Marion, Diana Keuilian, 2020-03-17 Wall Street Journal Bestseller Based on surprising science, *Always Eat After 7 PM* debunks popular diet myths and offers an easy-to-follow diet that accelerates fat-burning and allows you to indulge in your most intense food cravings: Eating the majority of your calories at night. Conventional diet wisdom tells us we should avoid carbs, and have an early dinner, and never eat before bed. But the fact is, the latest scientific research just doesn't bear this out. In *Always Eat After 7 PM: The Revolutionary Rule-Breaking Diet That Lets You Enjoy Huge Dinners, Desserts, and Indulgent Snacks—While Burning Fat Overnight*, fitness expert, nutritionist, and bestselling author Joel Marion debunks the myths underlying traditional dieting and offers a simple, highly effective weight loss program. This three-phase plan shows dieters how to lose big by strategically eating big in the evening when we're naturally hungriest. The secret to sustained fat loss lies in a combination of intermittent fasting (IF), filling daytime meals with Volumizing Superfoods, and strategic hormone-regulating food combinations—before bed (including Super Carbs like potatoes and white rice!). The *Always Eat After 7 PM* plan consists of: • The 14-day Acceleration Phase to kick-start the program and see rapid results • The Main Phase where you'll learn exactly which foods to eat when in order to achieve your weight-loss goals • The Lifestyle Phase to keep the weight off for good You'll even be able to enjoy social dinners and dining out without restriction, satisfy nighttime hunger with fat-burning sweet and salty pre-bedtime snacks, and further indulge your cravings—and improve your results—with strategically timed cheat meals/days. With straightforward food lists, easy-to-follow meal plans, and delicious recipes for every phase, this is a simpler, step-by-step, more enjoyable way to lose weight without feeling restricted. In the end, it's every dieter's dream: now you should do what you've been told not to—always eat after 7 PM!

**ginger turmeric wellness shot:** *The Yummy Mummy Kitchen* Marina Delio, 2013-04-02 With *The Yummy Mummy Kitchen: 100 Effortless and Irresistible Recipes to Nourish Your Family with Style and Grace*, Marina Delio provides a collection of easy-to-make, wholesome, and mostly meatless recipes, as well as inspirational advice from her grandmother, the original “Yummy Mummy.” Delio, founder of the popular blog Yummy Mummy Kitchen, demonstrates that it is possible for women to put deceptively simple and delicious dishes on the table for their families, while holding on to their own style and grace, even in the most unglamorous of times. This gorgeous cookbook, with gorgeous color photographs, recipes for every meal of the day, and lifestyle tips, proves that meal preparation can be easy and stress-free.

**ginger turmeric wellness shot:** *Good Drinks* Julia Bainbridge, 2020-10-06 A serious and stylish look at sophisticated nonalcoholic beverages by a former Bon Appétit editor and James Beard

Award nominee. “Julia Bainbridge resets our expectations for what a ‘drink’ can mean from now on.”—Jim Meehan, author of *Meehan’s Bartender Manual* and *The PDT Cocktail Book* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Bon Appétit • Los Angeles Times • Wired • Esquire • Garden & Gun Blackberry-infused cold brew with almond milk and coconut cream. Smoky tea paired with tart cherry juice. A bittersweet, herbal take on the Pimm’s Cup. Writer Julia Bainbridge spent a summer driving across the U.S. going to bars, restaurants, and everything in between in pursuit of the question: Can you make an outstanding nonalcoholic drink? The answer came back emphatically: “Yes.” With an extensive pantry section, tips for sourcing ingredients, and recipes curated from stellar bartenders around the country—including Verjus Spritz, Chicha Morada Agua Fresca, Salted Rosemary Paloma, and Tarragon Cider—Good Drinks shows that decadent brunch cocktails, afternoon refreshers, and evening digestifs can be enjoyed by anyone and everyone.

**ginger turmeric wellness shot:** Danielle Walker's Against All Grain Celebrations Danielle Walker, 2016-09-27 NEW YORK TIMES BESTSELLER • 125 recipes for grain-free, dairy-free, and gluten-free comfort food dishes for holidays and special occasions NAMED ONE OF THE FIVE BEST GLUTEN-FREE COOKBOOKS OF ALL TIME BY MINDBODYGREEN When people adopt a new diet for health or personal reasons, they worry most about the parties, holidays, and events with strong food traditions, fearing their fond memories will be lost along with the newly eliminated food groups. After suffering for years with a debilitating autoimmune disease and missing many of these special occasions herself, Danielle Walker has revived the joy that cooking for holidays can bring in Danielle Walker's *Against All Grain Celebrations*, a collection of recipes and menus for twelve special occasions throughout the year. Featuring a variety of birthday cakes, finger foods to serve at a baby or bridal shower, and re-creations of backyard barbecue standards like peach cobbler and corn bread, Danielle includes all of the classics. There’s a full Thanksgiving spread—complete with turkey and stuffing, creamy green bean casserole, and pies—and menus for Christmas dinner; a New Year's Eve cocktail party and Easter brunch are covered, along with suggestions for beverages and cocktails and the all-important desserts. Recipes can be mixed and matched among the various occasions, and many of the dishes are simple enough for everyday cooking. Stunning full-color photographs of every dish make browsing the pages as delightful as cooking the recipes, and beautiful party images provide approachable and creative entertaining ideas. Making recipes using unfamiliar ingredients can cause anxiety, and while trying a new menu on a regular weeknight leaves some room for error, the meal simply cannot fail when you have a table full of guests celebrating a special occasion. Danielle has transformed her most cherished family traditions into trustworthy recipes you can feel confident serving, whether you’re hosting a special guest with food allergies, or cooking for a crowd of regular grain-eaters.

**ginger turmeric wellness shot:** *Meehan's Bartender Manual* Jim Meehan, 2017-10-17 “A knowledge-filled tome for true cocktail nerds or those aspiring to be” (Esquire), from one of the world’s most acclaimed bartenders WINNER OF THE JAMES BEARD AWARD • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • IACP AWARD FINALIST *Meehan’s Bartender Manual* is acclaimed mixologist Jim Meehan’s magnum opus—and the first book of the modern era to explain the bar industry from the inside out. With chapters that mix cocktail history with professional insights from experts all over the world, this deep dive covers it all: bar design, menu development, spirits production, drink mixing technique, the craft of service and art of hospitality, and more. The book also includes recipes for 100 cocktails culled from the classic canon and Meehan’s own storied career. Each recipe reveals why Meehan makes these drinks the way he does, offering unprecedented access to a top bartender’s creative process. Whether you’re a professional looking to take your career to the next level or an enthusiastic amateur interested in understanding the how and why of mixology, Meehan’s *Bartender Manual* is the definitive guide.

**ginger turmeric wellness shot:** *My New Roots* Sarah Britton, 2015-03-31 Holistic nutritionist and highly-regarded blogger Sarah Britton presents a refreshing, straight-forward approach to balancing mind, body, and spirit through a diet made up of whole foods. Sarah Britton's approach to

plant-based cuisine is about satisfaction--foods that satiate on a physical, emotional, and spiritual level. Based on her knowledge of nutrition and her love of cooking, Sarah Britton crafts recipes made from organic vegetables, fruits, whole grains, beans, lentils, nuts, and seeds. She explains how a diet based on whole foods allows the body to regulate itself, eliminating the need to count calories. My New Roots draws on the enormous appeal of Sarah Britton's blog, which strikes the perfect balance between healthy and delicious food. She is a whole food lover, a cook who makes simple accessible plant-based meals that are a pleasure to eat and a joy to make. This book takes its cues from the rhythms of the earth, showcasing 100 seasonal recipes. Sarah simmers thinly sliced celery root until it mimics pasta for Butternut Squash Lasagna, and whips up easy raw chocolate to make homemade chocolate-nut butter candy cups. Her recipes are not about sacrifice, deprivation, or labels--they are about enjoying delicious food that's also good for you.

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