

how to make wellness shots at home

How to Make Wellness Shots at Home: A Guide to Boosting Your Health

Feeling sluggish? Need a quick and easy way to boost your immunity and energy levels? Forget expensive store-bought wellness shots – you can easily make your own delicious and nutritious concoctions at home! This comprehensive guide will walk you through everything you need to know about crafting your personalized wellness shots, from choosing the right ingredients to mastering the blending process. We'll cover a variety of recipes and tips to ensure you're creating potent and tasty shots that truly fuel your body. Let's dive in!

Why Make Wellness Shots at Home?

Before we get into the recipes, let's talk about the why. Why bother making wellness shots at home when you can buy them pre-made? The answer is simple: control and cost-effectiveness. Store-bought shots can be pricey, and you often don't know the exact source and quality of the ingredients. Making them at home gives you complete control over what goes into your body. You can choose organic produce, adjust the sweetness to your liking, and experiment with different flavor combinations to find your perfect blend. Plus, it's incredibly satisfying to create something healthy and delicious from scratch!

Essential Ingredients for Your Wellness Shots

The beauty of homemade wellness shots lies in their versatility. However, some ingredients consistently shine in their health benefits. Consider incorporating these into your creations:

Ginger: A powerful anti-inflammatory known for its ability to soothe upset stomachs and boost immunity. Fresh ginger is always best!

Turmeric: Another potent anti-inflammatory, turmeric contains curcumin, an antioxidant linked to various health benefits. Combine it with black pepper to enhance its absorption.

Lemon: Packed with Vitamin C, lemon adds a bright, zesty flavor and a boost of immunity. The juice is ideal, but you can add thin slices for extra visual appeal.

Citrus Fruits (Orange, Grapefruit): These fruits are loaded with Vitamin C, antioxidants, and fiber. They add sweetness and a refreshing twist to your shots.

Beets: A fantastic source of nitrates, beets can improve blood flow and athletic performance. They add a vibrant color and earthy flavor.

Carrot: A rich source of beta-carotene, carrots are excellent for eye health

and contribute to overall well-being.

Spinach: A powerhouse of vitamins and minerals, spinach adds a nutrient boost without significantly altering the taste.

Kale: Similar to spinach, kale provides essential vitamins and minerals and adds a slightly peppery flavor.

Pro Tip: Always choose organic produce whenever possible to minimize pesticide exposure.

Recipe Variations: Creating Your Perfect Wellness Shot

Here are a few recipe ideas to get you started. Feel free to experiment and adjust to your taste preferences:

Recipe 1: The Immunity Booster:

1 inch ginger, peeled and roughly chopped

1/2 cup orange juice

1/4 cup lemon juice

1/4 teaspoon turmeric powder

Pinch of black pepper

Optional: 1/2 teaspoon honey or maple syrup (adjust to taste)

Recipe 2: The Energy Enhancer:

1/2 cup beet juice (freshly juiced or store-bought)

1/4 cup carrot juice

1/4 cup apple juice

1/2 inch ginger, peeled and roughly chopped

Recipe 3: The Green Powerhouse:

1 cup spinach

1/2 cup kale

1/2 green apple, chopped

1/4 cup cucumber, chopped

1/4 cup water (adjust for desired consistency)

Mastering the Blending Process

For the smoothest and most enjoyable wellness shots, follow these simple steps:

1. **Prep your ingredients:** Wash and chop all ingredients thoroughly. For hard vegetables like beets and carrots, pre-juicing or finely chopping

will make blending easier.

2. Add ingredients to your blender: Start with liquids (juices, water) to create a base. Then add your solid ingredients.
3. Blend until smooth: Blend on high speed until your mixture is completely smooth and free of any chunks. This may take a minute or two.
4. Strain (optional): If you prefer a completely pulp-free shot, you can strain the mixture through a fine-mesh sieve.
5. Serve immediately: Enjoy your freshly made wellness shot!

Storage and Shelf Life

Homemade wellness shots are best enjoyed immediately for optimal freshness and nutrient retention. If you need to store them, pour them into airtight containers and refrigerate for up to 24 hours. However, the flavors and nutritional value might slightly diminish over time.

Conclusion

Making wellness shots at home is a fantastic way to take control of your health and enjoy delicious, nutritious drinks tailored to your needs. By experimenting with different ingredients and combinations, you can create a wide variety of flavorful and beneficial shots. So grab your blender, gather your ingredients, and start creating your own personalized wellness journey!

FAQs

1. Can I use frozen fruits and vegetables? Yes, you can! Frozen ingredients can make the blending process smoother and even create a colder, more refreshing shot.
1. What if my shots are too thick? Add a little more liquid (water, juice) until you reach your desired consistency.
1. How many wellness shots should I consume per day? Start with one shot per day and gradually increase as needed. Listen to your body and adjust accordingly.

1. Can I add protein powder to my wellness shots? Yes, adding a scoop of protein powder can enhance the nutritional value and make your shot more filling. Experiment with different flavors to find your favorite combination.

1. Are there any potential downsides to consuming large quantities of wellness shots? While wellness shots are generally healthy, consuming excessive amounts may lead to digestive issues due to the high concentration of certain ingredients. It is always recommended to consume these in moderation.

how to make wellness shots at home: *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.

how to make wellness shots at home: 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.

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how to make wellness shots at home: Anti-Inflammatory Drinks for Health Maryea Flaherty, 2019-02-12 100 delicious drink recipes packed with nutrients scientifically proven to reduce inflammation—perfect for both enthusiasts of natural health and those new to its benefits. Chronic inflammation is a major health risk. Studies have shown it wreaks havoc on your body and contributes to heart disease, diabetes, Alzheimer's—and even cancer. And diet—specifically one high in processed, fatty, and sugary foods—is one of the main causes of chronic inflammation. But preventing and/or reducing inflammation can be as easy as making a delicious drink—let this book show you how! Anti-Inflammatory Drinks for Health contains 100 great-tasting recipes for drinks packed with anti-inflammatory foods including cinnamon, tart cherries, ginger, turmeric, blueberries, and many more. In addition to helping reduce the risk of developing disease, these drinks also can aid in: -Weight loss -Increasing energy -Reducing pain -Slowing the signs of aging Also included is a list of inflammatory foods to avoid and even more ideas for how to add inflammation-fighting foods to any diet! Improve your diet, your health, and your life, with Anti-Inflammatory Drinks for Health!

how to make wellness shots at home: 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.

how to make wellness shots at home: 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.

how to make wellness shots at home: The Wellness Shots Sujata Naik, 2016-09-15 A series of daily wellness tips, that started off as ideas striking at the spur of the moment, became a popular tool in spreading health awareness. Inspirational and based on the author's own observations and experiences, The Wellness Shots can be a handy health reference for every home.

how to make wellness shots at home: 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!

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daily dose of essential vitamins and minerals in just one cup, bottle, or thermos—which can lift your energy levels, kick-start your metabolism, and help you feel your best. And Juicing for Beginners is your go-to guide to getting started. Learn the ins and outs of detoxes and cleanses, explore different juicing plans, and find 100 fresh and nutrient-dense juicing recipes to keep you on track with your health goals. Juicing 101—Learn how to create a juicing routine that works for you, choose the right juicing machine, pick the best produce, and more. Understand your ingredients—Discover the health benefits of different fruits and veggies as well as popular additives like wheatgrass and whey powder. Fit and flavorful—Infuse your day with a wide variety of citrusy, sweet, and tart juices that target different aspects of wellness, like weight, immunity, and digestion. This comprehensive juice recipe book makes it easy to add juicing into your life to help you get lean and feel great.

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how to make wellness shots at home: Fair Play Eve Rodsky, 2021-01-05 AN INSTANT NEW YORK TIMES BESTSELLER • A REESE'S BOOK CLUB PICK Tired, stressed, and in need of more help from your partner? Imagine running your household (and life!) in a new way... It started with the Sh*t I Do List. Tired of being the “shefault” parent responsible for all aspects of her busy household, Eve Rodsky counted up all the unpaid, invisible work she was doing for her family—and then sent that list to her husband, asking for things to change. His response was...underwhelming. Rodsky realized that simply identifying the issue of unequal labor on the home front wasn't enough: She needed a solution to this universal problem. Her sanity, identity, career, and marriage depended on it. The result is Fair Play: a time- and anxiety-saving system that offers couples a completely new way to divvy up domestic responsibilities. Rodsky interviewed more than five hundred men and women from all walks of life to figure out what the invisible work in a family actually entails and how to get it all done efficiently. With 4 easy-to-follow rules, 100 household tasks, and a series of conversation starters for you and your partner, Fair Play helps you prioritize what's important to your family and who should take the lead on every chore, from laundry to homework to dinner. “Winning” this game means rebalancing your home life, reigniting your relationship with your significant other, and reclaiming your Unicorn Space—the time to develop the skills and passions that keep you interested and interesting. Stop drowning in to-dos and lose some of that invisible workload that's pulling you down. Are you ready to try Fair Play? Let's deal you in.

how to make wellness shots at home: High Vibe Home Kirsten Yadouga, 2021-08-24 From an interior designer and modern feng shui expert, High Vibe Home is a luxe handbook for creating restorative spaces that feel as good as they look. Create a home that feels as good as it looks. From an interior designer and energy practitioner, High Vibe Home teaches readers how to design harmonious spaces that invite free-flowing, positive energy into their homes and lives. By decluttering and cleaning, arranging furniture, decorating with crystals or houseplants, incorporating new colors, textures, and more, anyone, on any budget, can design a home with high vibes. The book outlines key design principles and energy rules that contribute to a nourishing

home, and then, room-by-room, offers achievable ways to put those practices into place. In a luxe package, this handbook is woven through with atmospheric photography, evocative shots of styled decor elements, and helpful diagrams. High Vibe Home is a must-have for design aficionados, wellness enthusiasts, and anyone interested in crystals, feng shui, or energy work. Alongside smudge sticks or a cozy throw, it's a thoughtful gift for a girlfriend's birthday or a housewarming party. **ACCESSIBLE PRACTICES:** High Vibe Home offers achievable, affordable practices to make spaces feel more Zen. Anyone, on any budget, can make these small adjustments to improve their home and in turn, channel that newfound positive energy into other areas of their life. **MORE THAN JUST HOME DECOR:** This book is not simply a collection of design tips; it also teaches how to foster specific types of energy in your space—calming, invigorating, healing, etc. These choices can have an outsize impact on not just your mood but also your relationships, career, and health. **ON TREND:** The wellness trend is still going strong, and holistic interior design is an extension of that. There are sections throughout the book on crystals, chakras, feng shui, and other types of energy work, which will appeal to those interested in these on-trend wellness topics. Perfect for: • Anyone looking for ways to make their home lovelier or more Zen • People interested in energy work, crystals, or feng shui • Shoppers looking for a Mother's Day, hostess, or housewarming gift

how to make wellness shots at home: 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.

how to make wellness shots at home: Medicinal Herbs for Family Health and Wellness Dr. JJ Pursell, 2021-02-02 “A great reference for keeping the family healthy using herbal medicine.” —Cultivate to Plate Are you seeking safe and natural ways to help bolster your family's health and wellness? Dr. JJ Pursell is here to help with herbal recipes focused on whole-family health. Medicinal Herbs for Family Health and Wellness focuses on natural treatments for women, men, babies, kids, and the elderly. It covers everything from asthma, allergies, and heart health, to pregnancy, lactation, cradle cap, and colic. The 123 recipes include capsules, salves, teas, tinctures and more that are safe and easy to create at home. You will also learn how to build a home apothecary and find value in a primer focused on the most powerful herbs. There is nothing more important than safety when it comes to family, and the trusted advice found in Medicinal Herbs for Family Health and Wellness will provide the assurance you need.

how to make wellness shots at home: 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.

how to make wellness shots at home: The Medicare Handbook , 1988

how to make wellness shots at home: 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.

how to make wellness shots at home: Hormone Intelligence Aviva Romm, M.D., 2021-06-08 INSTANT NEW YORK TIMES BESTSELLER • WALL STREET JOURNAL BESTSELLER • #1 GLOBE AND MAIL BESTSELLER • USA TODAY BESTSELLER You are not broken. Being a woman is not a diagnosis. Take your body back with the groundbreaking new science for women in Hormone Intelligence. Hormonal. We all know what it means when we hear it – and feel it. While hormonal shifts are natural throughout women's lives, too many experience distressing period symptoms, struggle daily with PCOS, endometriosis, a fertility challenge, pain, low sex drive, sleep problems, acne, bloating, hot flashes, and more – all due to hormone-related problems. And too many are unable to get the answers they're really seeking from their doctors. There is a solution. In Hormone Intelligence, Yale trained and internationally renowned women's health expert, Dr. Aviva Romm, helps you identify the root causes of your symptoms and guides you through a 6-week proven program to achieve lifelong hormonal and gynecologic health. Using a holistic, dietary and lifestyle changing approach, Hormone Intelligence goes beyond treating symptoms to the deeper factors impacting women's health, so you can reclaim your body, hormones, and self. Inside Hormone Intelligence, you'll find: · Hormone Health 101: Understand the key components of the hormone epidemic and associated dietary and lifestyle triggers. · Symptoms and Root Causes Demystified: Discover what your symptoms are saying about your hormones with quizzes, checklists, trackers, and more. · A 6-Week Action Plan: Learn what foods you should indulge and avoid, how to repair your microbiome to support hormone health, how to identify environmental hormone disruptors, engage your body's natural detoxification systems and reduce hidden inflammation, and the lifestyle changes that lead to happy, healthy hormones. · Delicious, done-for-you meal plans to take you through the entire program, including vegan options. Hormone Intelligence is an invitation to a whole new relationship with your body and hormones, the exhale you've been waiting for, and the first step on the road to realizing that a diagnosis does not have to be your destiny. Extended references, a complete index, and additional resources for Hormone Intelligence can be found at the author's website.

how to make wellness shots at home: Bite Me Julie Albert, Lisa Gnat, 2011-06-15 BITE ME provides the answer to the most commonly asked question, "What's for dinner?" You won't need an army of souschefs, a pantry of guava paste or a blowtorch to turn a bag of groceries into a satisfying meal. BITE ME is 175 dependably delicious, rigorously tested recipes created for the urban and

suburban, the aspiring and well-seasoned home cook. **BITE ME** speaks to more than just your stomach. The creation of food is intimately tied to the world outside the kitchen—family, art, music, movies and pop culture are constant sources of laughter and inspiration. **BITE ME** is a multi-sensory smorgasbord, a feast for your eyes (including images from legendary photographers David LaChapelle, Miles Aldridge and Melvin Sokolsky), ears (suggested tunes to cook to), nose and mouth.

how to make wellness shots at home: Well Sandro Galea, 2019 In a stirring and radical new treatise from one of America's most respected voices in health and medicine, *Well* examines the subtle factors that determine who gets to be healthy in the United States. Physician Sandro Galea reckons with our country's many fraught relationships—with history, money, pain, and pleasure, which are in turn augmented by factors like luck, compassion, and values—in terms of how they determine the health of those in the world's richest country. *Well* represents a radical new approach to Americans' ingrained understanding of health. It examines the forces that are not typically part of the health discussion—but should be—and is a clarion call for where the country goes from here—

how to make wellness shots at home: 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.

how to make wellness shots at home: From Scratch Michael Ruhlman, 2019-10-15 From the James Beard Award-winning, New York Times-bestselling author. "Through the recipes for 10 classic meals, he covers how to cook almost anything." —Ina Garten, the Barefoot Contessa *From Scratch* looks at ten favorite meals, including roast chicken, the perfect omelet, and paella—and then, through 175 recipes, explores myriad alternate pathways that the kitchen invites. A delicious lasagna can be ready in about an hour, or you could turn it into a project: try making and adding some homemade sausage. Explore the limits of from-scratch cooking: make your own pasta, grow your own tomatoes, and make your own homemade mozzarella and ricotta. Ruhlman tells you how. There are easy and more complex versions for most dishes, vegetarian options, side dishes, sub-dishes, and strategies for leftovers. Ruhlman reflects on the ways that cooking from scratch brings people together, how it can calm the nerves and focus the mind, and how it nourishes us, body and soul. "Like a master chef clarifying a murky stock into a crystal-clear consommé, Ruhlman detangles the complex web of technique, myth, and folklore that is cooking . . . The lessons are set up in such a way that you can decide exactly how deep a dive you want to take, though with a guide like Ruhlman at your side, that's most likely a mouth-first leap straight into the deep end." —J. Kenji López-Alt, New York Times-bestselling-author of *The Wok* "He's like a good friend joining you in the

kitchen, and this book will certainly become the home cook's trusted companion." —Thomas Keller, chef/proprietor, The French Laundry

how to make wellness shots at home: Half the Sugar, All the Love Jennifer Tyler Lee, Anisha Patel M.D., M.S.P.H., 2019-12-24 Less sugar in every meal. Would you feed your child a candy bar for breakfast? Of course not. And yet today our children routinely consume three times the recommended daily allowance of added sugar, which puts them at an unprecedented risk for type 2 diabetes, high blood pressure, high cholesterol, excess weight, and even nonalcoholic fatty liver disease. Half the Sugar, All the Love is here to help, with 100 doctor-approved recipes that cut the sugar (by half—or more!) without sacrificing the flavors our families love. It's an eye-opening education, a program of healthy eating, and a cookbook chock-full of easy, delicious recipes all in one. Pass the breakfast bars!

how to make wellness shots at home: 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.

how to make wellness shots at home: 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.

how to make wellness shots at home: 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.

how to make wellness shots at home: *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.

how to make wellness shots at home: 5:2 Juice Diet Jason Vale, 2015-10 Jason Vale - the world's number one name in juicing - brings you his final 'juice diet plan' ever - the 5:2 Juice Diet. By taking 5:2 beyond simple calorie counting and combining the science behind it with some incredible, nutrient-rich and delicious juice recipes, Jason Vale's 5:2 Juice Diet revolutionizes 5:2 and takes the potential health benefits to another level. Jason believes that where you get your calories from on your 'fasting' days and the rest of the week does matter. In this book, you will not only find all the beautiful, nutritious, calorie-controlled recipes for his 4 Week 5:2 Juice Diet Challenge - all in full colour - but also delicious creative healthy recipe ideas for the other days to ensure you get not just weight loss, but nutrition for life Jason is an international authority on health, with over a dozen books including his global bestselling 7lbs in 7 days: Juice Master Diet and his ground-breaking documentary Super Juice Me . He is frequently featured on radio, television and in the press in the UK, Ireland, America, Australia and beyond, and his unique approach focuses on the right psychology and nutritional tools to make weight loss and good health easy and delicious for everyone. The book contains: * The Full 5:2 Juice Diet Plan * Shopping List For Each Week * Jason's 4 Week 5:2 Juice Diet Challenge * Full Q & A * The Science Behind 5:2 * Wholefood Recipes For Non 'Fast' Days * A Week In The Life Of ... Plus of course the usual dose of Jason inspiration

how to make wellness shots at home: A Shot to Save the World Gregory Zuckerman, 2021-10-26 An inspiring and informative page-turner. -Walter Isaacson Longlisted for the FT/McKinsey Business Book of the Year Award The authoritative account of the race to produce the vaccines that are saving us all, from the #1 New York Times bestselling author of The Man Who Solved the Market Few were ready when a mysterious respiratory illness emerged in Wuhan, China in January 2020. Politicians, government officials, business leaders, and public-health professionals were unprepared for the most devastating pandemic in a century. Many of the world's biggest drug and vaccine makers were slow to react or couldn't muster an effective response. It was up to a small group of unlikely and untested scientists and executives to save civilization. A French businessman dismissed by many as a fabulist. A Turkish immigrant with little virus experience. A quirky Midwesterner obsessed with insect cells. A Boston scientist employing questionable techniques. A

British scientist despised by his peers. Far from the limelight, each had spent years developing innovative vaccine approaches. Their work was met with skepticism and scorn. By 2020, these individuals had little proof of progress. Yet they and their colleagues wanted to be the ones to stop the virus holding the world hostage. They scrambled to turn their life's work into life-saving vaccines in a matter of months, each gunning to make the big breakthrough—and to beat each other for the glory that a vaccine guaranteed. A #1 New York Times bestselling author and award-winning Wall Street Journal investigative journalist lauded for his “bravura storytelling” (Gary Shteyngart) and “first-rate” reporting (The New York Times), Zuckerman takes us inside the top-secret laboratories, corporate clashes, and high-stakes government negotiations that led to effective shots. Deeply reported and endlessly gripping, this is a dazzling, blow-by-blow chronicle of the most consequential scientific breakthrough of our time. It's a story of courage, genius, and heroism. It's also a tale of heated rivalries, unbridled ambitions, crippling insecurities, and unexpected drama. A Shot to Save the World is the story of how science saved the world.

how to make wellness shots at home: The Big Book of Kombucha Hannah Crum, Alex LaGory, 2016-03-17 2016 Silver Nautilus Book Award Winner Brew your own kombucha at home! With more than 400 recipes, including 268 unique flavor combinations, you can get exactly the taste you want — for a fraction of the store-bought price. This complete guide, from the proprietors of Kombucha Kamp, shows you how to do it from start to finish, with illustrated step-by-step instructions and troubleshooting tips. The book also includes information on the many health benefits of kombucha, fascinating details of the drink's history, and recipes for delicious foods and drinks you can make with kombucha (including some irresistible cocktails!). “This is the one go-to resource for all things kombucha.” — Andrew Zimmern, James Beard Award-winning author and host of Travel Channel's Bizarre Foods

how to make wellness shots at home: CDC Yellow Book 2018: Health Information for International Travel Centers for Disease Control and Prevention CDC, 2017-04-17 THE ESSENTIAL WORK IN TRAVEL MEDICINE -- NOW COMPLETELY UPDATED FOR 2018 As unprecedented numbers of travelers cross international borders each day, the need for up-to-date, practical information about the health challenges posed by travel has never been greater. For both international travelers and the health professionals who care for them, the CDC Yellow Book 2018: Health Information for International Travel is the definitive guide to staying safe and healthy anywhere in the world. The fully revised and updated 2018 edition codifies the U.S. government's most current health guidelines and information for international travelers, including pretravel vaccine recommendations, destination-specific health advice, and easy-to-reference maps, tables, and charts. The 2018 Yellow Book also addresses the needs of specific types of travelers, with dedicated sections on: · Precautions for pregnant travelers, immunocompromised travelers, and travelers with disabilities · Special considerations for newly arrived adoptees, immigrants, and refugees · Practical tips for last-minute or resource-limited travelers · Advice for air crews, humanitarian workers, missionaries, and others who provide care and support overseas Authored by a team of the world's most esteemed travel medicine experts, the Yellow Book is an essential resource for travelers -- and the clinicians overseeing their care -- at home and abroad.

how to make wellness shots at home: The Wellness Mama Cookbook Katie Wells, 2016-12-27 A compilation of 200 simple, delicious recipes using all-natural ingredients; meal plans; time-saving tips; and advice that will take the guesswork out of dinner, from the creator of the popular Wellness Mama website. With six kids, a popular blog, and no free time, Katie Wells, knows firsthand how difficult it is to cook a healthy, homemade dinner every night. Faced with her own health challenges, and also concerned about the frightening statistics on the future health of her children's generation, Katie began to evaluate the foods she was eating and feeding to her family. She became determined to find a way to create and serve meals that were wholesome, easy to prepare, budget-friendly, and family approved. The recipes and practical advice Katie offers in The Wellness Mama Cookbook will help you eliminate processed foods and move toward more healthy, home-cooked meals that are easily prepared—most in thirty minutes or less. The recipes focus on

whole foods that are free of grains and refined sugars and without harmful fats, but are still delicious and full of flavor. With a variety of slow-cooker and one-pot meals, light lunches, dinners, and desserts, you'll be eating better in every way in no time at all. Recipes include Sesame Chicken with Sugar Snap Peas, Sweet Potato Crusted Quiche Lorraine, Beef and Zucchini Stir Fry, and Chewy Chocolate Chip Cookies, as well as recipes for bone broths, fermented foods, and super food drinks and smoothies. Katie also shares pantry-stocking advice, two weeks of meal plans for at home and on-the-go, shopping lists, and more. This is the ultimate cookbook that readers need to incorporate healthy eating knowledge into their daily practices.

how to make wellness shots at home: Healthier Together Liz Moody, 2019-04-09 A healthy cookbook to share with a partner, featuring more than 100 recipes designed to nourish your bodies and souls. An Epicurious Best Cookbook for Spring • "Healthier Together focuses on real whole foods and bringing community together."—Kelly LeVeque, celebrity nutritionist and bestselling author of *Body Love* Food writer and health blogger Liz Moody once followed trendy diets and ate solely for fuel, not for flavor. That changed when she met her soon-to-be-boyfriend and they started cooking nutrient- and vegetable-rich meals. She not only fell in love with food again, but she also discovered that setting goals and sticking to them is easier and more gratifying when paired with someone else. Mincing garlic and sautéing onions together eventually led the couple to marriage—proving that good food really is the universal connector! These 100+ flavor-packed recipes are designed to be cooked and enjoyed by two people, plus they're all gluten-free, dairy-free, and plant-centered. They include homemade alternatives for all the foods you love to share, such as brunch, takeout, and sweet treats. Indulge in Cardamom Banana Bread Pancakes with Candied Coffee Walnuts, Cornflake "Fried" Chicken, General Tso's Cauliflower, and Chocolate Tahini Brownie Bites. Pick your partner—near or far—and get ready to get healthy. Praise for *Healthier Together* "This cookbook is one you'll be reaching for time and time again when you need healthy food that is satisfying and delicious."—Tieghan Gerard "Liz Moody offers heaps of tasty recipes packed with great ingredients."—Real Simple "Healthier Together is a brilliant concept! Cooking with a friend/partner/mom is so much better than cooking alone, plus having a partner will keep you both accountable on your healthy eating journey."—Gina Homolka "Liz does an amazing job helping you make delicious food in a way that is both feasible and fun."—Rachel Mansfield "Liz's book overflows with food made to share, healthy but with all the comfort and flavor that brings happy people around the table."—Daphne Oz "Liz's message is profound, yet so simple . . . you need to have both whole foods and whole, real relationships to truly be healthy and happy. This book makes eating healthy a celebration, not a sacrifice, and it brings an arsenal of fresh and flavorful recipes that are fun to make and eat!"—Jeanine Donofrio

how to make wellness shots at home: *The Battle for People's Park, Berkeley 1969* Tom Dalzell, 2019 Resplendent.... A masterwork of history.--Ron Jacobs, *Counterpunch* In eyewitness testimonies and hundreds of remarkable photographs, *The Battle for People's Park, Berkeley 1969* commemorates the fiftieth anniversary of one of the most searing conflicts that closed out the tumultuous 1960s: the Battle for People's Park. In April 1969, a few Berkeley activists planted the first tree on a University of California-owned, abandoned city block on Telegraph Avenue. Hundreds of people from all over the city helped build the park as an expression of a politics of joy. The University was appalled, and warned that unauthorized use of the land would not be tolerated; and on May 15, which would soon be known as Bloody Thursday, a violent struggle erupted, involving thousands of people. Hundreds were arrested, martial law was declared, and the National Guard was ordered by then-Governor Ronald Reagan to crush the uprising and to occupy the entire city. The police fired shotguns against unarmed students. A military helicopter gassed the campus indiscriminately, causing schoolchildren miles away to vomit. One man died from his wounds. Another was blinded. The vicious overreaction by Reagan helped catapult him into national prominence. Fifty years on, the question still lingers: Who owns the Park?

how to make wellness shots at home: *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.

how to make wellness shots at home: *Patient Safety and Quality* Ronda Hughes, 2008 Nurses play a vital role in improving the safety and quality of patient care -- not only in the hospital or ambulatory treatment facility, but also of community-based care and the care performed by family members. Nurses need know what proven techniques and interventions they can use to enhance patient outcomes. To address this need, the Agency for Healthcare Research and Quality (AHRQ), with additional funding from the Robert Wood Johnson Foundation, has prepared this comprehensive, 1,400-page, handbook for nurses on patient safety and quality -- *Patient Safety and Quality: An Evidence-Based Handbook for Nurses*. (AHRQ Publication No. 08-0043). - online AHRQ blurb, <http://www.ahrq.gov/qual/nursesfdbk/>

how to make wellness shots at home: The Core 4 Steph Gaudreau, 2019-07-30 At Last, a No-Bullsh*t, Shame-Free Strength Transformation Program Since 2011, nutrition and fitness expert Steph Gaudreau has impacted the lives of thousands of women through her fierce-love approach to strength and badassery, what she calls The Core 4. The success of her program can be found in the astounding health results from those women who have tried it—including muscle definition, body confidence, restful sleep, and a strong powerful outlook that permeates every facet of life. In THE CORE 4 Steph finally offers women a strong body and mind achieved through minimal time on the treadmill, simple workouts, targeted nutrition (that is also delicious!), and mindset practices with clear results. When you focus on The Core 4--Eat Nourishing Foods, Move with Intention, Recharge Your Energy, and Empower Your Mind--you give yourself the gifts of care, strength, and resiliency, and take a powerful step toward the life you want. “By refusing to let your weight measure your worth. By nourishing your body. By listening to your intuition as a guide. By taking your power back. I guarantee you’ll start feeling energetic, active, confident, strong, resilient, and ready to change the world.”—Steph Gaudreau

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