

fat sick and nearly dead recipes

Fat Sick and Nearly Dead Recipes: Unlocking Health and Transformation Through Juicing and Nourishing Meals

In recent years, the popularity of health-conscious diets and holistic wellness strategies has surged, driven by a desire to improve vitality, shed excess weight, and boost overall well-being. Among these influential movements is the "Fat Sick and Nearly Dead" lifestyle—centered around the power of juicing, plant-based nutrition, and simple yet effective recipes that promote detoxification and health restoration. Whether you're inspired by Joe Cross's documentary or looking for straightforward ways to incorporate nutrient-dense foods into your daily routine, exploring fat sick and nearly dead recipes can be a transformative step toward achieving your health goals.

This article delves into the core principles of the Fat Sick and Nearly Dead approach, presents a variety of recipes, and offers practical tips to help you incorporate these delicious and nutritious options into your lifestyle. From vibrant green juices to hearty plant-based meals, discover how to fuel your body with potent, healing foods.

Understanding the Fat Sick and Nearly Dead Philosophy

What Is the Fat Sick and Nearly Dead Movement?

The "Fat Sick and Nearly Dead" concept originated from Joe Cross, an Australian entrepreneur and health advocate who documented his journey of detoxification and weight loss through juice fasting. His film, *Fat, Sick & Nearly Dead*, showcases how switching to a predominantly plant-based, juicing-centric diet helped him overcome chronic illness, shed pounds, and regain vitality.

The movement emphasizes:

- Juicing as a detox tool: Consuming fresh, nutrient-rich juices to cleanse the body.
- Plant-based nutrition: Emphasizing fruits and vegetables for healing and energy.
- Simple, whole-food recipes: Avoiding processed foods and focusing on natural ingredients.
- Sustainable lifestyle change: Incorporating healthy habits into daily life for long-term benefits.

Core Principles of Fat Sick and Nearly Dead Diets

- Juice Fasting and Cleansing: Short-term juice fasts or juice cleanses to reset the body and

promote detoxification.

- Nutrient Density: Prioritizing foods that offer maximum vitamins, minerals, and antioxidants.
- Plant-Based Focus: Incorporating a variety of fruits, vegetables, nuts, and seeds.
- Gradual Transition: Transitioning from processed foods to whole, plant-based meals gradually.
- Hydration and Mindfulness: Emphasizing water intake and mindful eating practices.

Popular Fat Sick and Nearly Dead Recipes

Creating delicious, nutritious, and easy-to-make recipes is key to sustaining a fat sick and nearly dead lifestyle. Below are some of the most popular categories and recipes that align with this philosophy.

1. Green Juices and Smoothies

Green juices are the cornerstone of the Fat Sick and Nearly Dead approach, packed with chlorophyll, fiber, and antioxidants.

Classic Green Juice Recipe

Ingredients:

- 2 cups of kale or spinach
- 1 cucumber
- 2 celery stalks
- 1 green apple
- 1 lemon (peeled)
- 1-inch piece of fresh ginger
- 1 cup of water (optional for thinning)

Preparation:

1. Wash all ingredients thoroughly.
2. If using a juicer, process all ingredients and serve immediately.
3. For a blender, blend all ingredients with water and strain through a fine mesh or nut milk bag for a smooth juice.

Nutritional Benefits:

- Rich in vitamins A, C, K
- High in chlorophyll, aiding detox
- Hydrating and low in calories

Green Smoothie Variation

Replace juice with blended ingredients for a fiber-rich, filling option. Add a banana or avocado for creaminess.

2. Fruit and Vegetable Juices

Incorporate a variety of fruits and vegetables for diverse nutrient profiles.

Beet and Carrot Juice

Ingredients:

- 2 beets
- 3 carrots
- 1 orange (peeled)
- 1-inch piece of ginger

Preparation:

Follow juicing steps as above, blending beets, carrots, orange, and ginger.

Benefits:

- Supports liver health
- Boosts immune system
- Provides natural sweetness and energy

3. Whole Food Plant-Based Meals

While juicing is central, nourishing meals sustain long-term health.

Quinoa and Veggie Salad

Ingredients:

- 1 cup cooked quinoa
- 1 cup cherry tomatoes (halved)
- 1 cucumber (diced)
- 1 bell pepper (diced)
- 1/4 cup chopped fresh parsley
- Lemon-tahini dressing

Preparation:

1. Mix cooked quinoa with chopped vegetables.
2. Toss with lemon-tahini dressing (mix tahini, lemon juice, garlic, water).
3. Serve chilled or at room temperature.

Hearty Lentil Soup

Ingredients:

- 1 cup lentils
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 onion, diced
- 3 garlic cloves, minced
- 6 cups vegetable broth
- Spices: cumin, turmeric, black pepper

Preparation:

1. Sauté onions, garlic, carrots, and celery in a pot.
2. Add lentils, spices, and broth.
3. Simmer until lentils are tender.
4. Blend partially for creaminess if desired or serve chunky.

4. Nut and Seed Snacks

Incorporate healthy fats with simple snack recipes.

Homemade Nut and Seed Bars

Ingredients:

- 1 cup almonds
- 1 cup medjool dates (pitted)
- 1/4 cup chia seeds
- 1/4 cup hemp seeds
- 1/4 cup shredded coconut

Preparation:

1. Process nuts and dates in a food processor until sticky.
2. Mix in seeds and coconut.
3. Press mixture into a lined pan.
4. Chill in the refrigerator for 1-2 hours, then cut into bars.

Tips for Incorporating Fat Sick and Nearly Dead Recipes into Your Lifestyle

Start Gradually

- Begin with a juice day or a 3-day juice cleanse.
- Slowly introduce more plant-based meals into your routine.
- Listen to your body's signals and adjust accordingly.

Use Fresh, Organic Ingredients

- Prioritize organic produce to maximize nutrient intake and reduce toxins.
- Wash all ingredients thoroughly.

Invest in Quality Equipment

- A high-speed blender and a good juicer make preparation easier.
- Consider a nut milk bag for smooth juice extraction.

Plan Ahead

- Prepare ingredients in advance to streamline daily recipes.
- Keep a variety of fruits and vegetables stocked.

Stay Hydrated

- Drink plenty of water alongside your juices and meals.
- Herbal teas and infused waters can add variety.

Listen to Your Body

- Notice how your body responds to different recipes.
- Consult healthcare professionals if you have underlying health conditions.

Benefits of Embracing Fat Sick and Nearly Dead Recipes

Adopting these recipes can lead to numerous health benefits:

- Weight Loss: Nutrient-dense, low-calorie options promote fat loss.
- Increased Energy: Rich in vitamins and minerals that boost vitality.
- Detoxification: Juicing helps rid the body of toxins accumulated from processed foods.
- Reduced Inflammation: Anti-inflammatory ingredients like ginger and turmeric.
- Better Digestion: High fiber content supports gut health.
- Enhanced Mental Clarity: Improved nutrition can lead to better focus and mood.

Conclusion

The journey toward better health through the fat sick and nearly dead recipes is accessible, rewarding, and customizable. Whether you're drawn to vibrant green juices, hearty plant-based meals, or nourishing snacks, these recipes serve as powerful tools to reset your body, improve your health, and transform your lifestyle. Remember, consistency is key—start small, stay committed, and enjoy the incredible benefits of embracing whole, plant-based, nutrient-rich foods. With dedication and the right recipes, you can achieve your health goals and feel revitalized, energized, and empowered every day.

Embark on your health journey today by exploring these recipes and discovering how simple, delicious, and healing plant-based nutrition can be!

Frequently Asked Questions

What are some popular recipes from the 'Fat, Sick & Nearly Dead' juice detox program?

Popular recipes include the Lemon Ginger Detox, the Carrot Apple Beet Juice, and the Green Lemonade, all designed to cleanse the body and boost nutritional intake during the detox.

Can I incorporate 'Fat, Sick & Nearly Dead' recipes into my daily diet?

Yes, many people use these recipes as daily smoothies or juices to maintain health and support weight loss, but it's best to consult with a healthcare professional before making significant changes.

Are 'Fat, Sick & Nearly Dead' recipes suitable for vegetarians or vegans?

Most recipes are plant-based and suitable for vegetarians and vegans, focusing on fruits and vegetables, but always check specific recipes for any added animal products.

How do 'Fat, Sick & Nearly Dead' recipes help improve health?

These recipes are rich in nutrients, antioxidants, and enzymes, which can help reduce inflammation, boost energy, improve digestion, and support overall detoxification.

Where can I find authentic 'Fat, Sick & Nearly Dead' recipes online?

You can find authentic recipes on the official 'Fat, Sick & Nearly Dead' website, in Joe Cross's cookbooks, or reputable health and detox blogs dedicated to juicing and plant-based diets.

Are there any tips for preparing 'Fat, Sick & Nearly Dead' recipes to maximize health benefits?

Use organic produce when possible, juice or blend ingredients fresh, and include a variety of colorful fruits and vegetables to maximize nutrient intake and health benefits.

Can I customize 'Fat, Sick & Nearly Dead' recipes to suit my taste preferences?

Absolutely! You can adjust sweetness, add herbs or spices, or swap ingredients to suit your taste while maintaining the core health benefits of the recipes.

Are 'Fat, Sick & Nearly Dead' recipes effective for weight loss?

Many users report weight loss benefits when incorporating these nutrient-dense recipes into a healthy diet, but results vary and should be combined with overall healthy lifestyle habits.

Additional Resources

Fat Sick and Nearly Dead recipes have garnered significant attention in recent years, primarily due to the popularity of Joe Cross's documentary "Fat, Sick & Nearly Dead." This movement emphasizes the transformative power of juice fasting and plant-based diets to promote health, weight loss, and disease reversal. At the heart of this lifestyle are the recipes that serve as the foundation for these detoxification and rejuvenation journeys. From vibrant vegetable juices to nutrient-dense smoothies, these recipes are designed to

harness the healing properties of whole foods, especially fruits and vegetables, while minimizing processed ingredients. In this article, we delve into the origins, principles, and practical aspects of Fat Sick and Nearly Dead recipes, providing a comprehensive guide for enthusiasts and newcomers alike.

Understanding the Philosophy Behind Fat Sick and Nearly Dead Recipes

The Concept of Juicing for Health

The core premise of Fat Sick and Nearly Dead recipes revolves around the idea that consuming fresh, raw, and unprocessed fruits and vegetables in the form of juices can deliver concentrated nutrients directly to the body's cells. Juicing allows for the absorption of vitamins, minerals, antioxidants, and phytochemicals in a bioavailable form, often in a faster and more efficient manner than consuming whole foods.

Furthermore, these recipes are tailored to support a whole-food, plant-based diet that eliminates processed foods, refined sugars, and unhealthy fats. The philosophy is rooted in the belief that such dietary patterns can reduce inflammation, boost energy levels, and even reverse chronic illnesses such as hypertension, diabetes, and autoimmune disorders.

The Role of Fasting and Detoxification

Joe Cross's approach emphasizes periods of juice fasting, where individuals consume only fresh juices for a set duration—typically 10 to 60 days. During this time, the body is believed to detoxify and reset itself, shedding accumulated toxins from processed foods, environmental pollutants, and sedentary lifestyles.

While fasting can be challenging, the recipes used during these periods serve not only as sustenance but also as tools to sustain motivation and ensure nutritional adequacy. The recipes are designed to be nutrient-rich, hydrating, and satisfying enough to help individuals stick to their fasting regimen.

Transition to a Healthy Lifestyle

Post-fasting, the recipes serve as a transition to a sustainable, healthful diet. Instead of returning to processed foods, individuals incorporate these recipes into daily routines, focusing on whole, plant-based foods. This approach aims for long-term health benefits rather than quick fixes.

Popular Fat Sick and Nearly Dead Recipes

Juice Recipes

Juice recipes are the cornerstone of the Fat Sick and Nearly Dead movement. They are designed to maximize nutrient intake while providing hydration and natural sweetness.

1. Green Detox Juice

- Ingredients:

- 2 cups kale or spinach
- 1 cucumber
- 2 green apples
- 1 lemon (peeled)
- 1-inch piece of ginger

- Benefits:

- Rich in chlorophyll, antioxidants, vitamin C, and fiber (when pulp is included)
- Supports detoxification and boosts immunity

2. Carrot-Apple-Ginger Juice

- Ingredients:

- 4 carrots
- 2 apples
- 1-inch piece of fresh ginger

- Benefits:

- High in beta-carotene and antioxidants
- Anti-inflammatory properties

3. Beetroot Power Juice

- Ingredients:

- 2 medium beets
- 2 carrots
- 1 apple
- 1 lemon

- Benefits:

- Supports blood flow and liver detox
- Boosts stamina and energy

Smoothie Recipes

Smoothies complement juice recipes by incorporating healthy fats, proteins, and fiber, making them ideal for sustained energy and satiety.

1. Berry Banana Smoothie

- Ingredients:

- 1 banana
- 1 cup mixed berries (strawberries, blueberries, raspberries)
- 1 cup almond milk
- 1 tablespoon flaxseed or chia seeds

- Benefits:
- Packed with antioxidants and omega-3 fatty acids
- Supports brain health and inflammation reduction

2. Green Protein Smoothie

- Ingredients:
- 1 cup spinach or kale
- 1/2 avocado
- 1 green apple
- 1 scoop plant-based protein powder
- 1 cup coconut water
- Benefits:
- Provides healthy fats, protein, and electrolytes
- Promotes muscle recovery and hydration

3. Tropical Detox Smoothie

- Ingredients:
- 1/2 cup pineapple
- 1/2 cup mango
- 1 banana
- 1 cup coconut water
- Benefits:
- Rich in enzymes, vitamins A and C
- Promotes digestion and skin health

Preparation Techniques and Tips for Fat Sick and Nearly Dead Recipes

Juicing Tips

- Use Fresh, Organic Produce: To maximize nutrient content and minimize pesticide exposure.
- Invest in a Quality Juicer: Masticating or centrifugal juicers can be used, but masticating juicers tend to preserve more nutrients.
- Prep Ingredients Carefully: Wash thoroughly, peel when necessary (e.g., citrus), and chop into manageable sizes.
- Incorporate Pulp: For added fiber and satiety, consider blending the pulp back into the juice or saving it for other recipes.
- Experiment with Flavors: Add herbs like mint or basil, or spices like turmeric or cinnamon, to enhance flavor and health benefits.

Blending and Smoothie Tips

- Use Frozen Fruits: For a colder, creamier texture without added ice.

- Add Healthy Fats: Incorporate nuts, seeds, or avocado to aid absorption of fat-soluble vitamins.
- Layer Flavors and Textures: Balance sweetness with acidity, and include crunchy elements like granola or coconut flakes if desired.
- Sweeten Naturally: Use ripe fruits or a touch of natural sweetener like honey or maple syrup sparingly.

Health Benefits and Scientific Support

Nutrient Density and Disease Prevention

Research consistently shows that increased fruit and vegetable intake correlates with reduced risk of chronic diseases such as heart disease, stroke, certain cancers, and metabolic syndromes. The recipes promoted in the Fat Sick and Nearly Dead lifestyle provide a concentrated dose of phytochemicals, antioxidants, vitamins, and minerals that bolster immune function and cellular repair.

Detoxification and Liver Support

Many of the ingredients used—beets, lemon, ginger, leafy greens—are known for their liver-supporting properties. The liver is the body's primary detox organ, and these recipes aim to support its function by providing nutrients that stimulate enzyme activity and facilitate toxin elimination.

Weight Loss and Metabolic Health

Because these recipes are low in calories but high in nutrients and fiber, they can aid in weight management by promoting feelings of fullness and reducing cravings for processed foods. Additionally, they help stabilize blood sugar levels thanks to the fiber and low glycemic index ingredients.

Mental Clarity and Energy

Many followers report increased mental clarity and sustained energy levels when incorporating these recipes into their routines. The natural sugars from fruits, combined with hydration and nutrient intake, support cognitive function and physical vitality.

Practical Considerations and Limitations

Ensuring Nutritional Balance

While juice fasting can be beneficial temporarily, long-term reliance solely on juices may lead to deficiencies in protein, healthy fats, and certain micronutrients. Transitioning to a balanced diet post-fast is crucial.

Potential Risks

Fasting and extreme diets are not suitable for everyone, especially pregnant women, individuals with certain medical conditions, or those with a history of disordered eating. Consulting a healthcare professional before undertaking a juice cleanse or restrictive diet is recommended.

Incorporating Recipes into Daily Life

For sustainability, the recipes should be adapted into everyday eating habits rather than viewed as temporary fixes. Incorporating a variety of whole foods, nuts, seeds, grains, and plant-based proteins alongside these recipes ensures comprehensive nutrition.

Conclusion: The Enduring Appeal of Fat Sick and Nearly Dead Recipes

The recipes associated with the Fat Sick and Nearly Dead movement exemplify the potent health benefits of plant-based nutrition and the transformative potential of juice fasting. They are more than just beverages; they are tools for healing, detoxification, and lifestyle change. When prepared thoughtfully, these recipes can serve as a gateway to a more vibrant, healthful life, fostering habits that extend well beyond the initial detox phase.

While scientific evidence supports the health benefits of increased fruit and vegetable consumption, it is essential to approach these recipes with mindfulness and balance. Combining them with a varied diet, regular physical activity, and medical guidance can unlock their full potential. In essence, Fat Sick and Nearly Dead recipes represent a holistic approach to wellness—rooted in nature, driven by intention, and sustained by knowledge.

[Fat Sick And Nearly Dead Recipes](#)

fat sick and nearly dead recipes: The Reboot with Joe Juice Diet Recipe Book Joe Cross, 2017-05-04 Before I started juicing, I was overweight and on medication to treat an autoimmune disease. By drinking only fresh vegetable and fruit juices while making my film, Fat, Sick & Nearly

Dead, I lost the weight, got off those drugs and started feeling better than ever! To keep healthy and happy today, I drink a lot of juice and eat a balanced diet centred on fruit s and vegetables -this book will help you feel great too!

fat sick and nearly dead recipes: The Reboot with Joe Juice Diet Recipe Book Joe Cross, 2017

fat sick and nearly dead recipes: Juice Cleanse Recipes Mendocino Press, 2014-06-13 Detox your body naturally with a healthy juice cleanse Renew your body and revitalize your health with a natural juice cleanse. Juice Cleanse Recipes will show you how to incorporate fresh, delicious fruit and vegetable juices into a healthy detox program to give your body a nourishing boost while you eliminate dangerous built-up toxins. With over 125 fast and easy juice cleanse recipes, and multiple detox programs to fit your busy lifestyle, this comprehensive guide gives you all the tools you need to lose weight, restore optimal health, and improve energy levels. Juice Cleanse Recipes will make it easy to restore balance to your system and feel rejuvenated right away. Juice Cleanse Recipes will help you kickstart a successful juice cleanse today, with: 125 flavorful juice cleanse recipes to keep you energized, such as Carrot-Orange Juice, Papaya-Ginger Booster, and Sweet Spinach-Basil Juice Quick tips for creating delicious juice cleanse recipes Easy-to-follow meal plans for a 1-, 3-, 5-, or 7-day juice cleanse Useful shopping lists to help you save time and money Handy fruit and vegetable nutrition charts and measurement conversions Juice Cleanse Recipes will show you how to create your own successful detox program so you can feel more youthful and energetic than ever before.

fat sick and nearly dead recipes: Fat, Sick, & Nearly Dead Joe Cross, 2011-01-01 Overweight, loaded up on steroids, and suffering from a debilitating autoimmune disease, Joe was at the end of his rope and the end of his hope. With doctors and conventional medicine unable to help, Joe traded in junk food and hit the road with a juicer and generator in tow, vowing only to drink fresh fruit and vegetable juice for 60 days. Across 3,000 miles, Joe had one goal in mind: to get off his pills and achieve a balanced lifestyle.

fat sick and nearly dead recipes: Living Lively Haile Thomas, 2024-05-21 Nominee, NAACP Image Award for Outstanding Literary Work Thomas's body positive, social and economic justice-oriented ethos, rich writing, beautiful photography, and accessible recipes are perfect for anyone looking for an antidote to the typical vegan evangelism that often shames people for their food choices. - Shondaland By a superstar nineteen-year-old activist and motivational speaker, a unique cookbook and inspiring guide that combines 80 delicious, wholesome, super-powered plant-based recipes with a 7 points of power manifesto to inspire the next generation of leaders toward self-reflection, critical thinking, and unlearning toxic ideas. When her father developed Type 2 diabetes, eight-year-old Haile Thomas began a journey that would change her family's dietary habits, improve her dad's health, and radically transform her life. Haile's family began looking into ways to improve his condition without having to rely on medication with dangerous potential side effects. Inspired by her mom's research, and fueled by her love of food, Haile learned everything she could about nutrition. After seeing how dramatically she and her family were able to change her dad's health, she chose to expand her reach to make the biggest positive impact possible in the world—particularly in underserved and at-risk communities. At 16, she was the youngest to graduate from the Institute for Integrative Nutrition as a Certified Integrative Nutrition Health Coach. Now a social entrepreneur, speaker, and activist Haile is an advocate for conscious living who promotes resilience, positivity, and a healthy, nourishing lifestyle to young people everywhere. Haile believes that to productively work toward our best selves, we must first fuel the vessel that supports us—our bodies. By incorporating healthy, plant-based dishes into our daily routine, we can boost qualities such as confidence, happiness, and positivity, giving us the energy we need to change our lives and the world. Haile's delicious, nutrition-packed vegan recipes boost brain power, calm the body, and provide energy. Some of the sensational food in *Living Lively* includes: Golden Dream Turmeric Berry Chia Pudding Fruity Jamaican Cornmeal Porridge Potachos (Potato Nachos) with Green Chile Cheese Sauce Straight Fire Mac N' Cheese Korean Jackfruit Sloppy Jill AB & J Swirl Brownies Shortcut Sweet Potato Pie Boats *Living Lively* combines these recipes with advice and insights from

Haile's life as well as other dynamic, relatable young women, Gen Z leaders who are activating their power every day, including environmentalist and animal rights activist Hannah Testa, dancer and actress Nia Sioux, entrepreneur and mentor Gabrielle Jordan, global activist and sustainable fashion entrepreneur Maya Penn, and self-love advocate Luisa Gaffga. They promote not just physical nutrition but mental and emotional engagement, by paying close attention to the messages we receive from society, our personal relationships, and more to think critically about how they affect us and our outlook on the world. These tools are specifically targeted at positive resistance, growth, and joy in what Haile calls the 7 Points of Power—wellness, world perspective, media and societal influences, thoughts and spirituality, education, relationships, and creativity and giving. Beautiful and uplifting, *Living Lively* empowers us to take strong, positive steps to nourish ourselves, each other, our communities, and the planet.

fat sick and nearly dead recipes: *Man v Fat* Andrew Shanahan, 2014-12-15 *Man v Fat* is a practical and supportive resource for men, written by a normal bloke who just wanted to lose some weight. One day Andrew Shanahan took a guttie to text to a mate. But once he had taken the photo, he couldn't stop looking at it. He realised how unhappy he was about his body and resolved to change it. However he soon learned that the dieting industry had turned its back on men. Men were expected to get fit, tone up and turn fat into a six-pack in six weeks. There was nothing for men who simply wanted to lose their beer belly, play football again and feel more confident. So Andrew decided to do something about this. In *Man v Fat*, Andrew Shanahan will give you everything you need to know in order to lose weight, breaking it down into three essential components: Stage 1: Understand why you got fat Stage 2: Learn how to lose weight Stage 3: Create a winning structure *Man v Fat* is not a diet book or a commercial diet plan. It will explain (and myth-bust) the various diets available, so you can choose the one that will work best for you - or even create your own. It will help you to supercharge your motivation, set specific goals and teach you how to track and review them, identify threats and create a support network, and of course troubleshoot common hurdles. There are plans to get you walking, running or cycling (optional activity) or make the most of obligatory activity. Plus a perfect week plan and perfect month plan to get you started. In the battle of man against fat, this book is your ultimate weapon.

fat sick and nearly dead recipes: *Animal Camp* Kathy Stevens, 2010-09-08 Picking up where she left off in *Where the Blind Horse Sings*, Kathy Stevens regales us with more tales of the rescued animals at Catskill Animal Sanctuary (CAS), some touching, some hilarious, all provocative. We meet Barbie, the broiler hen found hiding under a blue Honda in Brooklyn who falls for the animal ambassador Rambo, a ram with an uncanny sense of what others need. Then there's Norma Rae, the turkey rescued from a "turkey bowl" just before Thanksgiving. There's also Noah, a twenty-one-year-old stallion, starved and locked in a dark stall for his entire life until he came to the safety and plenty of CAS. Claude, the giant pink free-range pig, is but another of the "underfoot family," those who roam the barnyard, free and with dignity, interacting with their own and other species in startling and profound ways. The love Stevens has for these animals, and the amount of love they give her in return, is stunning and will make any reader more thoughtful of how we treat a whole class of animals in this country. Pigs, cows, chickens, turkeys, horses, goats, sheep, and more, march into CAS and into our hearts as we learn about their quirks and personalities and what makes us human.

fat sick and nearly dead recipes: *The Good Karma Diet* Victoria Moran, 2015-05-19 Many popular diets call for avoiding some foods or eating others exclusively. But as *The Good Karma Diet* reveals, the secret to looking and feeling great is actually quite simple: Treat our planet and all its inhabitants well. In this revolutionary book, bestselling author Victoria Moran reveals that by doing what's best for all creatures and the planet, you align your eating with your ethics—a powerful health and wellness tool if there ever was one! *The Good Karma Diet* shows readers how favoring foods that are karmically good for you will help you: - Sustain energy - Extend youthfulness - Take off those stubborn extra pounds - Reflect an enlightened outlook This book also includes the inspiring stories of men and women across the country who have made this simple mealtime shift and reaped

“good karma” in every aspect of their lives. Follow this wise diet and lifestyle program and you will find yourself waking up in a good mood more often and having a luminous look that bespeaks health and clean living.

fat sick and nearly dead recipes: The Good Karma Diet Deluxe Victoria Moran, 2015-05-19 This Deluxe eBook edition of The Good Karma Diet includes 25 minutes of exclusive video of author Victoria Moran giving readers wise instruction on how to make healthy and ethical food and lifestyle choices. Moran also sits down with inspiring vegans Sarah Gross, Joshua Katcher, and Leanne Mai-ly Hilgart to discuss how they have implemented the “good karma” lifestyle. Many popular diets call for avoiding some foods or eating others exclusively. But as The Good Karma Diet reveals, the secret to looking and feeling great is actually quite simple: Treat our planet and all its inhabitants well. In this revolutionary book, bestselling author Victoria Moran reveals that by doing what’s best for all creatures and the planet, you align your eating with your ethics—a powerful health and wellness tool if there ever was one! The Good Karma Diet shows readers how favoring foods that are karmically good for you will help you: - Sustain energy - Extend youthfulness - Take off those stubborn extra pounds - Reflect an enlightened outlook This book also includes the inspiring stories of men and women across the country who have made this simple mealtime shift and reaped “good karma” in every aspect of their lives. Follow this wise diet and lifestyle program and you will find yourself waking up in a good mood more often and having a luminous look that bespeaks health and clean living.

fat sick and nearly dead recipes: *Juice and Smoothie Recipes That Heal* Robert Hannum, 2019-08-29 Discover the healing power of fresh juices and smoothies with recipes proven to help prevent and even treat diseases based on the latest research. The former juicing expert for About.com presents over 200 delicious recipes with no added sugar plus off-beat topics to delight the beginner and expert alike, such as shocking truths about sugar, recipes for better sex, juicing with cannabis, recipes for your blood type, using succulents and cacti, finding greens in your own back yard, and growing wheatgrass at home! Boost your energy and improve your memory. Treat diabetes, depression, insomnia, arthritis, cancer, and cholesterol. Lose weight, delay aging, and improve your eyesight with recipes based on scientific research that the author cites after each chapter. Learn how to avoid dangers, the importance of juicing for your kids, the most effective cleansing recipes, how to juice on a budget, and the best juice and smoothie machines. Recommended by medical doctors, you'll learn twenty tips and tricks, ten disease-fighting herbs and spices, twelve unhealthy fruits and vegetables, nutrients you can't find in supplements, why a fresh juice or smoothie is more nutritious than raw food, and the dangers in store-bought juice. Easy, tasty, and tested recipes that target all your health concerns. The easiest way to get all your daily requirements of fruits and vegetables for optimal health and never pay for another nutritional supplement with these delicious research-based recipes.

fat sick and nearly dead recipes: *The Reboot with Joe Juice Diet* Joe Cross, 2014 'When I made my film *Fat, Sick & Nearly Dead*, I literally was fat, sick and nearly dead. I was overweight, loaded up on steroids and suffering from an autoimmune disease. I knew I had to drastically change my lifestyle. So I traded in my typical junk food diet and vowed only to drink fresh fruit and vegetable juices for the next 60 days. By juicing fruits and vegetables, I successfully lost the weight and got myself off all prescription drugs and truly Rebooted my life. I live a happy and balanced life at a healthy weight and I could never imagine returning to my old ways again. And you know what? If I can do it, so can you!' - Joe Cross For the first time, Joe has distilled all he's learned along his incredible journey into this book. With *The Reboot with Joe Juice Diet* you can take control of your diet and improve your health by consuming more fruits and vegetables. It couldn't be simpler than that. A Reboot is the perfect way to power up your system using plant-based energy. It will help you to lose weight, get clear skin, increase your energy levels and think more clearly. When you consume only juice, your system is flooded with an abundance of vitamins, minerals and nutrients that help your body stay strong and fight disease. With 3-day, 5-day, 10-day, 15-day and 30-day Reboot programs, this book includes a diet plan to suit everyone. As well as healthy-eating plans and

exercise tips, there are also delicious inspirations for your kitchen, as Joe shares his favourite recipes to help you feel more energised and healthier than ever.

fat sick and nearly dead recipes: *I Quit Sugar Cookbook* Sarah Wilson, 2013-12-11

fat sick and nearly dead recipes: *Juicing for Beginners* Callisto Publishing, 2013-08-23

Nourish your body and lose weight with healthy juices! Juicing is a tasty way to get a daily dose of essential vitamins and minerals—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. Get in shape and meet your new year's resolutions as you learn the ins and outs of detoxes and cleanses, explore different juicing plans, and find 100 vibrant juicing recipes to keep you on track with your diet and fitness goals. *Juicing 101* - Get a crash course on how to create a juicing routine that works for you, choose the right juicer, pick the best produce, and more. *Eat healthier with fresh ingredients* - Discover the health benefits of different fruits and veggies as well as popular additives like wheatgrass and whey powder. *New year, new you* - Infuse each day of the year with citrusy, sweet, and tart juices that target different aspects of wellness, like weight, immunity, and digestion. This year, add juicing into your life to help you get lean and feel great.

fat sick and nearly dead recipes: *Vegan Weight Loss Manifesto* Zuzana Fajkusova, Nikki Lefler, 2017-12-19 Jumpstart a healthy lifestyle, and look and feel your best in just 8 weeks with *Vegan Weight Loss Manifesto*. In this ultimate guide that's part manifesto, part diet and exercise plan, you'll lose weight, feel great and change your mindset to power your journey. Complete with exercise schedules, delicious recipes to fuel your day and bonus online content, you can radically change your approach to make the transition to a healthy plant-based lifestyle easier. -- Back cover.

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