

Grains

Best to eat cooked grains or unyeasted bread (grains should make large portion of diet)

BEST: Cooked oats, basmati rice, whole wheat **OK:** amaranth, barley, millet, guinoa, other rices (brown, short or long grain), rye

Avoid: Buckwheat, corn flour (chips, bread, tortillas, popcorn), dry granola, polenta, dry flour products

Dairy

It is best to use raw or organic whole milk. Try warm with a bit of ginger & cardamom.

Best: Ghee, unsalted Butter, whole milk, oat & coconut milk, cream cheese, cottage cheese

OK: hard non-salted Cheeses, buttermilk, kefir. yogurt, sour cream, paneer cheese

Avoid: ice cream, froyo

Sweeteners

(overuse of any will cause imbalance) **Best:** fresh honey, maple & rice sugar & syrup **OK in small amts:** date sugar, dextrose, fructose,

molasses, sucanat, monk fruit Avoid: white table sugar

Oils

Should be used abundantly if dry skin or in dry cold climates, ups nourishment & oias Best: Avocado, coconut, ghee, olive, sunflower

OK: almond, castor, flax, sesame, soy Avoid: canola, margarine, peanut, mustard, lard, safflower

Legumes

When weak digestion only eat "Best"

Best: Mung beans, tofu

OK: adzuki, chickpea, black lentil, navy, pinto, kidney Avoid: fava, red/yellow lentil

Spices/condiments

Aids digestion & absorption of nutrients. Food should have an overall warming spice effect NOT HOT. Overall spicing effect is more important than individual spice. You may use large amts of "Best" spices. Small amts of rest Best: bay leaf, caraway, cardamom, chamomile, cilantro, coriander, cumin, dill, fennel, lemon verbena, peppermint, rosemary, saffron, spearmint, turmeric **OK:** anise, basil, carob, cinnamon, fenugreek, fresh ginger, marjoram, mayonnaise, nutmeg,

oregano, poppy seeds, sage, salt, star anise, thyme Very Small or None: asafoetida, black pepper, raw garlic, cloves, cayenne, dry ginger, horseradish, hot mustard, catsup, chocolate, tamari, vinegar

Vegetables

Cooked best - more nourishing & easy to digest. Raw only in summer with strong digestion (no gas or constipation). Best: artichoke (w/oily dressing), avocado, bean sprouts, cauliflower, cilantro, leeks, okra, cooked onion, potato, pumpkin, seaweed, squash, sunflower sprouts, sweet vine ripened tomato

OK: alfalfa, asparagus, beets, peppers, broccoli, brussels, carrot, celery, cukes, eggplant, green beans, kale, lettuce, mushrooms, mustard greens, parsley, peas, spinach, sweet potato, turnips

Avoid: cabbage, chilies, hot peppers, radish, raw onion, tomato paste/sauce

Fruits

Sweeter Ripe Fruits are best. In general lighter fruits in moderation

Best: apricots, avocado, banana, berries, cantaloupe, coconut, dates, fig, grape, lemon, lime, mango, nectarine, orange, papaya, peach, pear, persimmon, plum, pomegranate, prune

OK: apple, cherry, cranberry, grapefruit, pineapple, tangerine, watermelon

Avoid: dry, sour or unripe fruits & olives

Nuts/Seeds

If at all - light or no salt, dry roasted to assist digestion. Nut butters ok except peanut.

Best: Coconut, pine, sunflower & sesame Seeds **Ok:** almonds, brazil nuts, cashews, macadamia, pecan, pistachio, pumpkin seeds

Avoid: peanut

Meats

If you choose to eat meat, limit consumption to 3-4 times per week - bone broth OK **Best:** Fowl, eggs, fresh water fish

OK in small amts: beef, lamb, pork, sea fishes, venison, any other red meat

Avoid: dark meat of chicken/turkey, shellfish

Beverages

Best: Room temp or warm!!! Chamomile, licorice, mint or mild spice teas, milk

OK: carrot or fruit juice diluted, natural soda, green or black tea

Avoid: alcohol, carbonation, coffee, spicy herb teas, soft drinks, tomato juice, vegetable juices