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### **Caribbean Tomato Juice Cocktail**

Prep Time: 3 mins Total Time: 3 mins

Servings: 2-3



### **Ingredients**

2 cups unsweetened tomato juice, chilled

1/2 teaspoon celery salt

1 teaspoon Worcestershire sauce

1 teaspoon lemon juice

1/8 teaspoon white pepper

- 1/2 teaspoon sugar
- 2 -3 small celery ribs

### **Directions**

- 1. Mix ingredients together in an airtight container or jar with lid aside from the celery ribs.
- 2. Place lid and shake vigorously until well blended.
- 3. Transfer into serving glasses and serve. Place celery ribs to serve as stirrers.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (15 g)		Total Fat 0.0g	0%
Servings Per Recipe: 2		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 3.2	3/	Sugars 0.3 g	
Calories from Fat 0	80%	Sodium 27.8mg	1%
		Total Carbohydrate 0.8g	0%
		Dietary Fiber 0.0g	0%
		Sugars 0.3 g	1%
		Protein 0.0g	0%

- Use homemade tomato juice, add in some hot peppers and use splenda instead of sugar.
- Use Tabasco, use sugar for sweetener, and omit the celery ribs.

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## **Apple Carrot Juice**

Prep Time: 5 mins Total Time: 10 mins

Yield: 1.25 cups



Ingredients

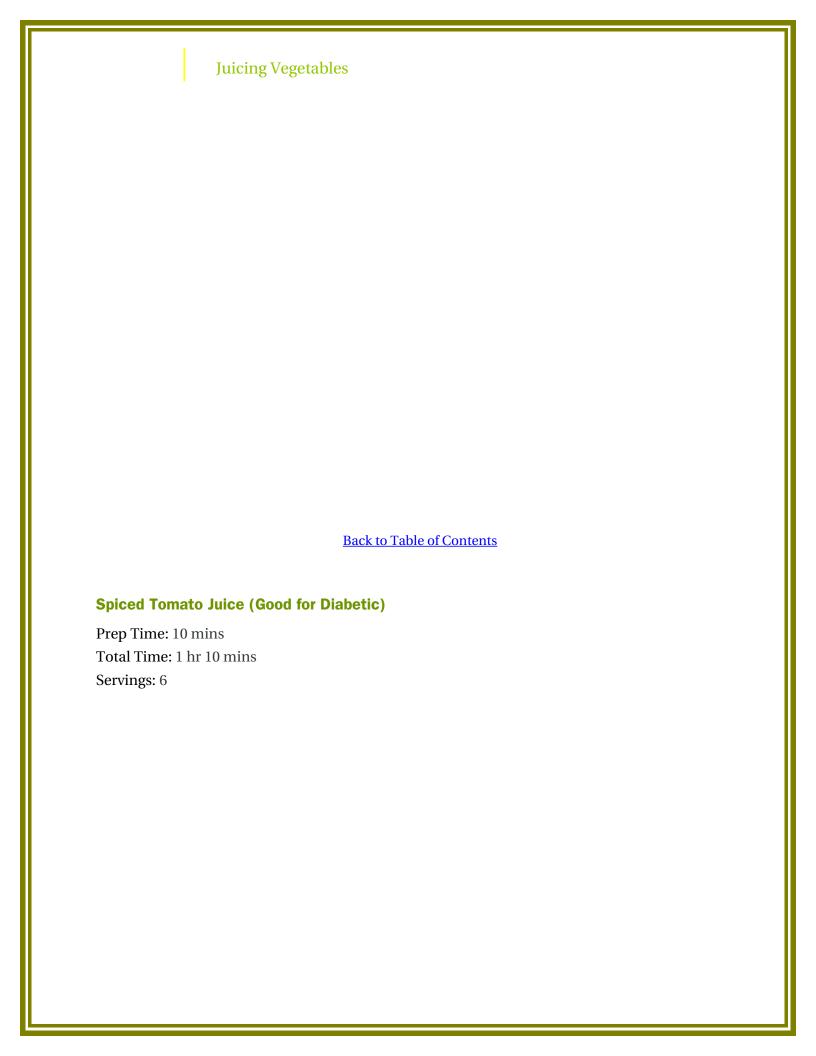
- 4 large carrots
- 2 sweet apples

#### Directions

- 1. Rinse carrots and apples, unpeel the carrots and remove the apple cores.
- 2. Place both the apple and carrots in the blender and pulse until well blended.
- 3. Transfer into drinking glasses.
- 4. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (652 g)		Total Fat 1.0g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 245.8		Sugars 41.1 g	
Calories from Fat 9	84%	Sodium 161.8mg	6%
		Total Carbohydrate 62.2g	20%
		Dietary Fiber 13.4g	53%
		Sugars 41.1 g	164%
		Protein 2.9g	5%

- Use more carrot and less apple, also add a bit of fresh ginger to add a kick.
- Use 10 baby carrots to one small gala apple with a dash of cinnamon and then add in about 5 ice cubes. Blend in a magic bullet.





### **Ingredients**

- 1 (46 ounce) cans reduced-sodium tomato juice
- 1/2 teaspoon onion powder
- 1/2 teaspoon celery seed
- 1/2 teaspoon dried basil
- 1/4 tablespoon artificial sweetener
- 2 tablespoons wine vinegar

- 1. Combine ingredients together in a cup or glass and refrigerate for few hours.
- 2. Once chilled, add up Tabasco and drink. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (219 g)		Total Fat 0.1g	0%
Servings Per Recipe: 6		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 38.4		Sugars 7.7 g	
Calories from Fat 1	74%	Sodium 22.1mg	0%
		Total Carbohydrate 9.4g	3%
		Dietary Fiber 0.9g	3%
		Sugars 7.7 g	31%
		Protein 1.7g	3%

- Use 1 packet of stevia. Add up few drops of Tabasco.
- Use red wine vinegar, and also use onion salt for the onion powder.

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### **Homemade Tomato Juice**

Prep Time: 25 mins Total Time: 55 mins

Yield: 2 quarts



## Ingredients

12 medium tomatoes, cored and cut into quarters

1/2 cup water

1/3 cup coarsely chopped onion

2 stalks celery, coarsely chopped

1 teaspoon minced fresh parsley

- 1 bay leaf
- 1 teaspoon salt
- 1/4 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 teaspoon sugar

#### **Directions**

- 1. Incorporate the six initial ingredients together in a Dutch oven and heat at high heat until mixture boils.
- 2. Turn down heat and simmer covered for at least 30 minutes. Turn off heat and then pour the vegetable blend into the food mill.
- 3. Transfer into glasses and season it up with paprika, sugar and salt.
- 4. Place in the fridge and chill.
- 5. Once ready, serve with some ice cubes. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (1738 g)		Total Fat 1.6g	2%
Servings Per Recipe: 1		Saturated Fat 0.2g	1%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 153.0		Sugars 21.8 g	
Calories from Fat 14	52%	Sodium 1525.7mg	63%
		Total Carbohydrate 33.1g	11%
		Dietary Fiber 10.0g	40%
		Sugars 21.8 g	87%
		Protein 7.1g	14%

- Use Vita-Mixer instead of the food mill and left out skins and fiber, use cherry tomatoes and some plum tomatoes.
- Use yellow tomatoes omit celery and use celery salt and dried parsley.





# Ingredients

- 1/4 inch fresh ginger
- 4 carrots, greens removed
- 2 apples, seed removed

### Directions

- 1. Place ingredients in juicer and then transfer into drinking glasses.
- 2. Serve and enjoy!

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (608 g)		Total Fat 1.0g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 243.5		Sugars 39.7 g	
Calories from Fat 9	87%	Sodium 171.1mg	7%
		Total Carbohydrate 61.4g	20%
		Dietary Fiber 13.4g	53%
		Sugars 39.7 g	159%
		Protein 2.9g	5%

- Add up more ginger and use Brae burn apples.
- Add up more carrots than the apple and use lesser amount of ginger.

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## **Spring Cleanse Vegetable Juice - Juicer**

Prep Time: 3 mins Total Time: 3 mins

Servings: 4



## Ingredients

4 carrots, greens discarded

1/2 cucumber

2 stalks celery

1 garlic clove

1/2 cup fresh parsley

- 1. Rinse all the ingredients and then place them all in a food processor or juicer. Process until well blended.
- 2. Pour into drinking glasses and serve.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (126 g)		Total Fat 0.2g	0%
Servings Per Recipe: 4		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 37.2		Sugars 3.8 g	
Calories from Fat 2	76%	Sodium 63.1mg	2%
		Total Carbohydrate 8.5g	2%
		Dietary Fiber 2.4g	9%
		Sugars 3.8 g	15%
		Protein 1.2g	2%

### Variations:

• Reduce parsley and garlic; unpeel cucumbers before adding it up to the juicer.

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## **Homemade V8 Juice (Raw Recipe)**

Prep Time: 5 mins Total Time: 5 mins

Servings: 2-3



## Ingredients

6 medium carrots

1 small beet

3 large tomatoes

2 cups Baby Spinach

1/4 head cabbage

1 habanero pepper

1 red bell pepper

1 green bell pepper

3 stalks celery

1/4 sweet onion

1/2 garlic clove

3 kale leaves

Chili pepper

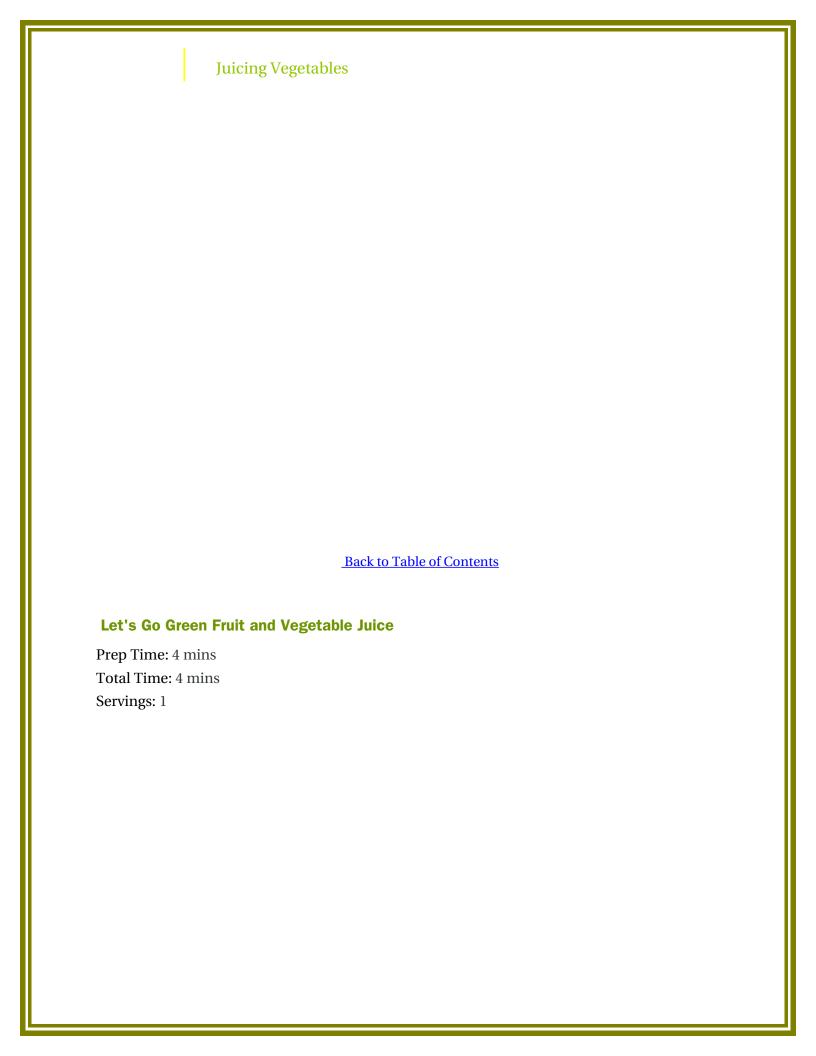
Sea salt

#### Directions

- 1. Combine all the ingredients together in a juicer and then process until well mixed.
- 2. Pour into drinking glasses and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (560 g)		Total Fat 1.7g	2%
Servings Per Recipe: 2		Saturated Fat 0.3g	1%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 226.0		Sugars 28.4 g	
Calories from Fat 15	85%	Sodium 258.1mg	10%
		Total Carbohydrate 49.9g	16%
		Dietary Fiber 16.2g	64%
		Sugars 28.4 g	113%
		Protein 8.9g	17%

- Lessen the spinach and kale; add up Judi's seasoning salt and lemon.
- Use 2 small carrots, 1 medium tomato and 4 cherry tomatoes, 1 medium celery stalk, ¼ of an orange pepper, a handful of fresh parsley and cilantro. Also add up Judi's seasoning salt.





## Ingredients

- 1 pear
- 4 celery ribs
- 1 parsnip
- 1 cucumber
- 1 stalk broccoli, stem and florets

- 1. Rinse all the ingredients with cold water.
- 2. Do not unpeel the cucumber and parsnip.
- 3. Place all ingredients in the juicer.
- 4. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (842 g)		Total Fat 0.8g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 204.1	-	Sugars 30.4 g	
Calories from Fat 7	87%	Sodium 136.3mg	 5%
		Total Carbohydrate 51.2g	17%
		Dietary Fiber 11.2g	44%
		Sugars 30.4 g	121%
		Protein 3.9g	7%

- Omit the parsnip and use only half of the cucumber, use 1 pear, 1 celery, ½ cup broccoli and a little bit honey and water.
- Omit the broccoli, and add up more pears to increase sweetness.

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### **Spicy Cleansing Juice**

Prep Time: 10 mins Total Time: 10 mins

Servings: 1



# Ingredients

1/4 pineapple

1/4 cup parsley

1/4 inch gingerroot

1 beet

1 apple

2 carrots, no green tops

- 1. Rinse every ingredient and cut up into chunks just enough to fit into the hopper and compress.
- 2. Serve and enjoy!

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (595 g)		Total Fat 1.0g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 276.1		Sugars 50.0 g	
Calories from Fat 9	35%	Sodium 119.9mg	4%
		Total Carbohydrate 70.3g	23%
		Dietary Fiber 11.8g	47%
		Sugars 50.0 g	200%
		Protein 3.9g	7%

- Double the carrots and omit the beets.
- Replace apple with pear or mango.

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### Tastes Like" V-8 Juice

Prep Time: 5 mins
Total Time: 25 mins

Yield: 10-12 juice glasses



# Ingredients

48 ounces plain tomato juice 1 1/4 teaspoons Old Bay Seasoning

### Directions

- 1. Incorporate both ingredients and place in the fridge to chill.
- 2. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (1398 g)		Total Fat 0.0g	0%
Servings Per Recipe: 1		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 23.7		Sugars 4.9 g	
Calories from Fat 0	65%	Sodium 376.0mg	15%
		Total Carbohydrate 5.9g	1%
		Dietary Fiber 0.5g	2%
		Sugars 4.9 g	19%
		Protein 1.0g	2%

### Variations:

• Add up some hot sauce and lemon juice.

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# **Liver Cleansing Juice Drink**

Prep Time: 10 mins Total Time: 10 mins

Servings: 1



## **Ingredients**

2 organic apples, cored

5 organic carrots

1 small organic lemon

1/2 cup dandelion greens

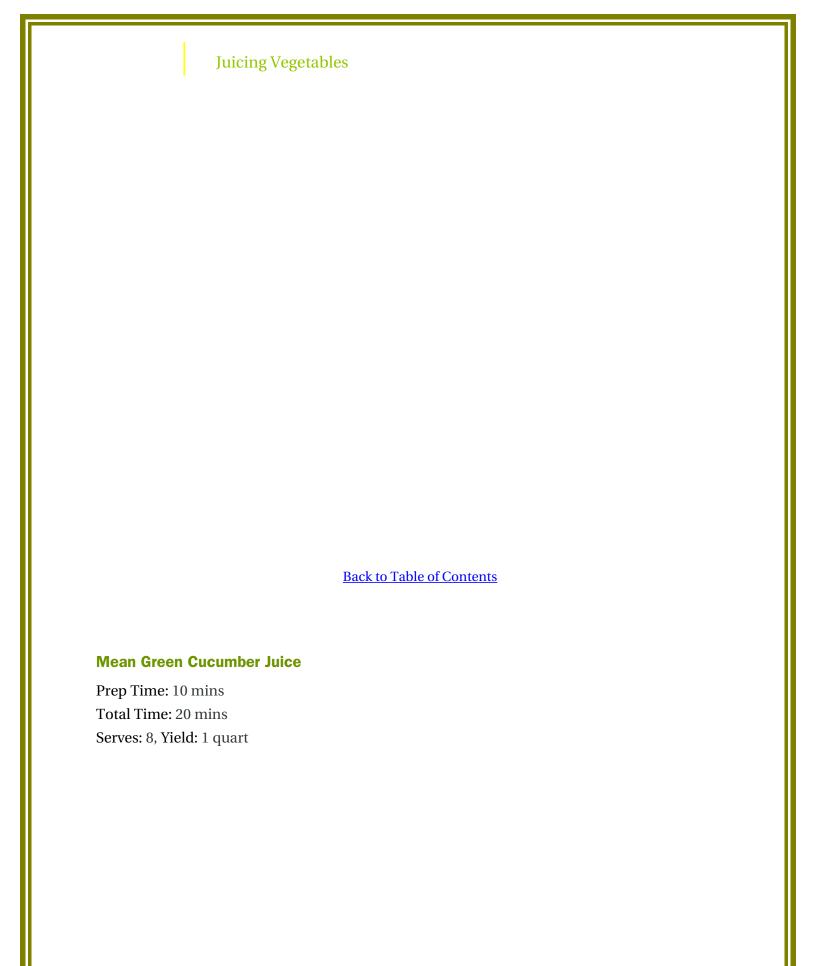
1 ounce fresh beet

### Directions

- 1. Slice ingredients before placing them in the juicer.
- 2. Pour into glasses and serve.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (755 g)		Total Fat 1.7g	2%
Servings Per Recipe: 1		Saturated Fat 0.2g	1%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 315.1		Sugars 45.8 g	
Calories from Fat 15	55%	Sodium 259.3mg	10%
		Total Carbohydrate 84.2g	28%
		Dietary Fiber 21.7g	87%
		Sugars 45.8 g	183%
		Protein 6.0g	12%

- Add up an extra lemon and add a bit of sugar, Splenda or honey
- Omit lemon and juice half a lime juice. Place ingredients in the juicer in this order to get the most optimal juice, first apple, dandelions, second apple, beetroot, carrots and then your lemon.





### **Ingredients**

2 English cucumbers

3/4 cup sugar

2 cups water

Lime wedge

Vodka

- 1. Unpeel the cucumbers, and reserve the peelings.
- 2. Shred cucumber pulp. Set aside
- 3. For the meantime, place water and sugar in a saucepan and heat at high setting until the mixture boils, and sugar is completely liquefied.
- 4. Add up shredded cucumber and let mixture simmer until the cucumber is soft for about 10 minutes.
- 5. Turn off heat and let cool.
- 6. Meanwhile puree saved cucumber peelings in a blender, add up cucumber syrup, and vodka. Process until frothy.
- 7. Place cheesecloth in a strainer over a small bowl. Pour mixture into the strainer lined with cheesecloth to strain.
- 8. Collect ends of the cheese cloth and squeeze to collect all the juice. Refrigerate until chilled for at least 1 hour.
- 9. Transfer into drinking glasses and garnish with lemon wedges. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (161 g)		Total Fat 0.0g	0%
Servings Per Recipe: 8		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 83.8		Sugars 19.9 g	
Calories from Fat 0	58%	Sodium 3.4mg	0%
		Total Carbohydrate 21.4g	7%
		Dietary Fiber 0.3g	1%
		Sugars 19.9 g	79%
		Protein 0.4g	0%

### Variations:

• Use club soda instead of water, and left out the peels and vodka.

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### **Carrot Cucumber Juice**

Prep Time: 2 mins Total Time: 2 mins

Servings: 1



# Ingredients

 $2\ large\ carrots,$  rinsed, topped and tailed

1 medium cucumber, rinsed

- 1. Place the vegetables in a juicer.
- 2. Pour into drinking glasses, mix and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (445 g)		Total Fat 0.6g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 104.1	90	Sugars 11.8 g	
Calories from Fat 6	87%	Sodium 105.3mg	4%
		Total Carbohydrate 24.7g	8%
		Dietary Fiber 5.5g	22%
		Sugars 11.8 g	47%
		Protein 3.3g	6%

- Adjust the amount, using 1/2 cucumber and 2 carrots.
- Add up and apple.

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## **Sweet Morning Eye-Opener Fruit and Vegetable Juice**

Prep Time: 4 mins Total Time: 4 mins

Servings: 1



# Ingredients

2 carrots

1 red apple

1 inch fresh ginger, peeled 1-inch square

- 1. Rinse the apples and carrots thoroughly, don't unpeel.
- 2. Unpeel ginger and then juice up all the ingredients.
- 3. Transfer into glasses and mix.
- 4. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (304 g)		Total Fat 0.6g	0%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 144.6		Sugars 24.6 g	
Calories from Fat 5	73%	Sodium 86.0mg	 3%
		Total Carbohydrate 36.8g	12%
		Dietary Fiber 7.7g	31%
		Sugars 24.6 g	98%
		Protein 1.6g	3%

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# **Beauty Bonanza Juice (Cucumber, Avocado, Lemon)**

Prep Time: 3 mins Total Time: 3 mins

Servings: 1



# Ingredients

2 cucumbers, peeled

1 lemon, peeled

1 avocado, peeled and seeded

### Directions

- 1. Juice up all the ingredients.
- 2. Mix and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (861 g)		Total Fat 30.3g	46%
Servings Per Recipe: 1		Saturated Fat 4.5g	22%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 428.7		Sugars 12.8 g	
Calories from Fat 272	63%	Sodium 27.2mg	1%
		Total Carbohydrate 44.4g	14%
		Dietary Fiber 18.1g	72%
		Sugars 12.8 g	51%
		Protein 8.5g	17%

- Juice the cucumber & lemon and then pour into the blender, add up the avocado and process until smooth.
- Juice ingredients with a bit of spring water. Add up some sea salt and remove seeds and pith of the lemon.

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# **Any time of Year Spring Clean Juice**

Prep Time: 5 mins Total Time: 5 mins

Servings: 1



Ingredients

- 1 small beetroot
- 1 granny smith apple
- 1 medium carrot or 3 baby carrots
- 1 celery stalk
- 1 bunch grapes
- 4 ounces pineapple
- 1 piece fresh ginger

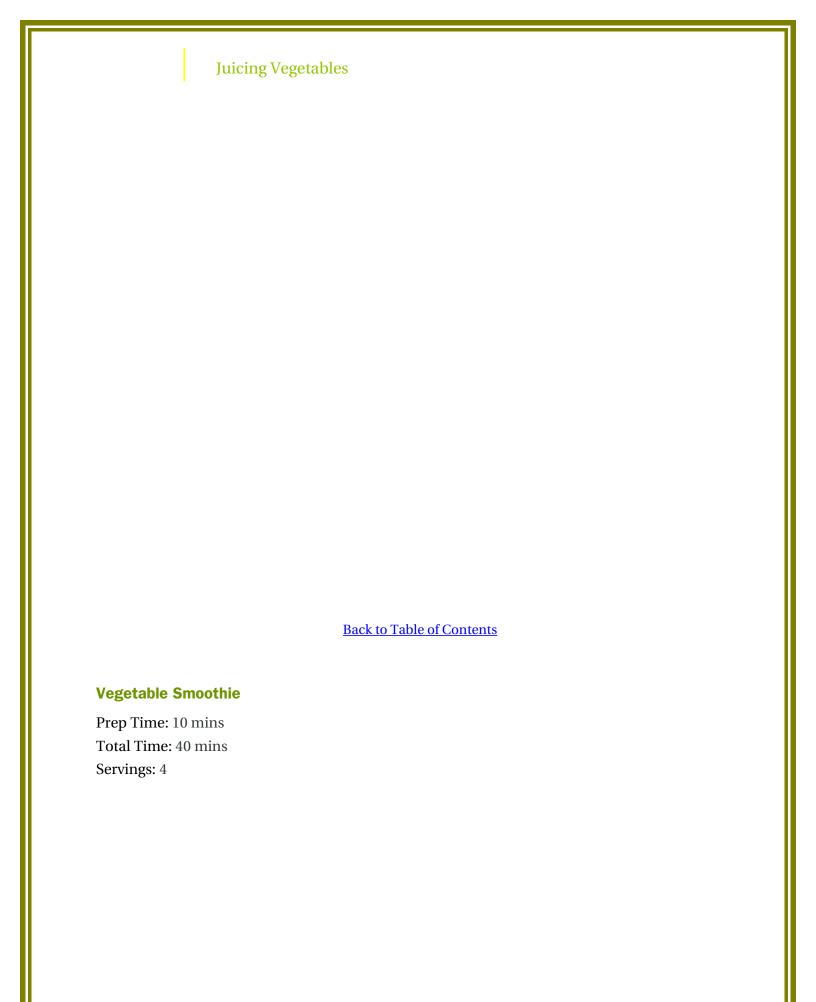
### Directions

- 1. Place all the ingredients in a juicer and then pour into serving glasses.
- 2. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (572 g)		Total Fat 1.2g	1%
Servings Per Recipe: 1		Saturated Fat 0.3g	1%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 439.6		Sugars 90.7 g	
Calories from Fat 11	62%	Sodium 122.6mg	5%
		Total Carbohydrate 113.8g	37%
		Dietary Fiber 11.6g	46%
		Sugars 90.7 g	363%
		Protein 5.3g	10%

#### Variations:

- Use 2 cups of grapes and use medium sized beet. Use 1 large apple.
- Use black seedless grapes.





### Ingredients

2 cups tomato juice

1/2 cup chopped red bell pepper

1/2 cup peeled and chopped cucumber

3 tablespoons lemon juice

2 tablespoons chopped scallions

2 teaspoons Worcestershire sauce

1/4 teaspoon salt

1/4 teaspoon fresh ground pepper

1/4 teaspoon hot pepper sauce

- 1. Incorporate all the ingredients in a blender and beat at high speed for at least 3 minutes until frothy and smooth.
- 2. Refrigerate for about 30 minutes or more.
- 3. Transfer into serving glasses and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (171 g)		Total Fat 0.1g	0%
Servings Per Recipe: 4		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 33.5	0.000	Sugars 5.9 g	
Calories from Fat 1	75%	Sodium 508.9mg	21%
		Total Carbohydrate 8.6g	2%
		Dietary Fiber 1.0g	4%
		Sugars 5.9 g	23%
		Protein 1.3g	2%

### Variations:

- Cut the tomatoes and remove the seeds use yellow pepper and some dried minced onion and 1 tbsp. lemon juice.
- Use vegan Worcestershire sauce and use Knudsen's vegetable juice blend.

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### Juice Alpokat (Indonesian Avocado Drink)

Prep Time: 15 mins Total Time: 20 mins

Servings: 2



### Ingredients

5 tablespoons sugar

5 tablespoons water

2 avocados

1/2 cup cold milk

1 cup chocolate milk

1/2 cup crushed ice

- 1. Incorporate water and sugar in a small saucepan and heat at moderate to extreme heat until mixture turns into syrup consistency while mixing.
- 2. Turn off heat and allow mixture to cool.
- 3. Place avocado flesh into the blender and then pour in the syrup and milk. Process until smooth.
- 4. Pour into serving glasses and serve with chocolate milk on top with some crushed ice.

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (514 g)		Total Fat 35.9g	55%
Servings Per Recipe: 2		Saturated Fat 8.2g	41%
Amount Per Serving	% Daily Value	Cholesterol 23.5mg	7%
Calories 586.2		Sugars 44.7 g	
Calories from Fat 323	55%	Sodium 120.8mg	 5%
		Total Carbohydrate 64.4g	21%
		Dietary Fiber 14.4g	57%
		Sugars 44.7 g	178%
		Protein 9.9g	19%

#### Variations:

• Instead of milk & Chocolate milk, just use condensed milk & crushed ice omit water and add up 1 tsp. of instant coffee powder.

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# Cool & Light Juice

Prep Time: 2 mins Total Time: 2 mins

Servings: 2



### Ingredients

- 2 large cucumbers, peeled
- 2 large carrots, rinsed, topped and tailed
- 1 sweet apple, rinsed and stems removed)
- 1/2 lemon, peeled

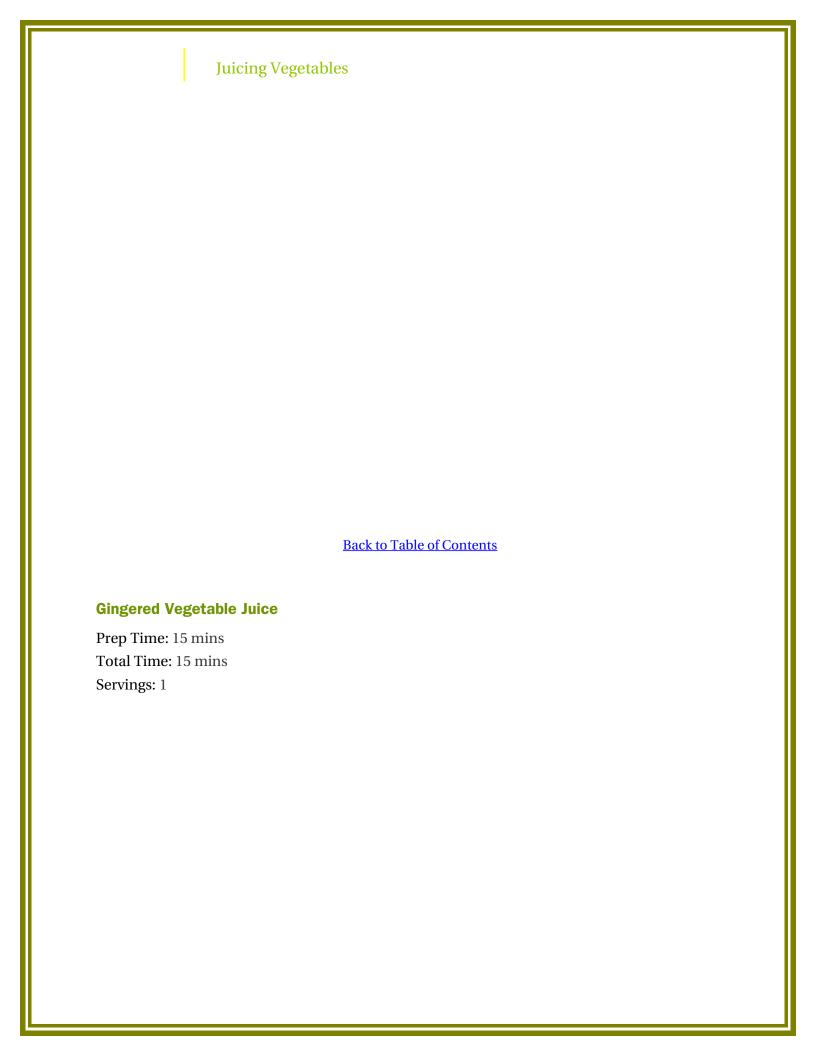
### Directions

- 1. Juice up all ingredients together.
- 2. Pour into drinking glasses and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (478 g)		Total Fat 0.7g	1%
Servings Per Recipe: 2		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 126.2	76	Sugars 18.2 g	
Calories from Fat 6	99%	Sodium 56.9mg	2%
		Total Carbohydrate 31.7g	10%
		Dietary Fiber 6.1g	24%
		Sugars 18.2 g	73%
		Protein 3.0g	6%

#### Variations:

• Double the recipe and use 3 apples.





## Ingredients

5 carrots

1 apple

1/2 inch fresh ginger

- 1. Juice up ingredients using an electric juicer.
- 2. Transfer into serving glasses and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (487 g)		Total Fat 1.0g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 219.6	70	Sugars 33.3 g	
Calories from Fat 9	26%	Sodium 212.2mg	8%
		Total Carbohydrate 54.3g	18%
		Dietary Fiber 12.9g	51%
		Sugars 33.3 g	133%
		Protein 3.3g	6%

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### **Apple, Carrot, Pineapple & Ginger Juice**

Prep Time: 5 mins Total Time: 5 mins

Servings: 1



### Ingredients

- 1 apple, seeds removed and quartered
- 3 carrots, greens removed
- $3\ inches$  pine apple slices, with skin
- 1/4 inch fresh ginger

- 1. Place ingredients in a juicer to juice them up.
- 2. Pour into drinking glasses and serve.

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (365 g)		Total Fat 0.7g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 169.6		Sugars 27.5 g	
Calories from Fat 6	97%	Sodium 128.0mg	5%
		Total Carbohydrate 42.6g	14%
		Dietary Fiber 9.4g	37%
		Sugars 27.5 g	110%
		Protein 2.1g	4%

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### **Green Day Juice**

Prep Time: 5 mins Total Time: 5 mins

Yield: 1-2



### Ingredients

- 6 large spinach leaves
- 1 handful parsley
- 2 stalks celery
- 4 large carrots, peeled

- 1. Place all the ingredients in a juicer.
- 2. Transfer into drinking glasses and serve. Enjoy!

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (428 g)		Total Fat 1.0g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 144.6		Sugars 15.3 g	
Calories from Fat 9	59%	Sodium 310.1mg	12%
		Total Carbohydrate 32.1g	10%
		Dietary Fiber 10.6g	42%
		Sugars 15.3 g	61%
		Protein 4.9g	9%

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### **Carrot-Orange Juice**

Prep Time: 5 mins Total Time: 5 mins

Servings: 2



### Ingredients

 $1\ 1/2\ \mathrm{cups}$  fresh carrot juice or  $1\ 1/2\ \mathrm{cups}$  bottled carrot juice, chilled

2/3 cup fresh-squeezed orange juice

1/2 inch thick slice peeled fresh ginger

### Directions

- 1. Combine the orange juice and carrot juice in a small bowl.
- 2. Place the garlic in a garlic press and crush to fill up ½ tsp.
- 3. Mix the squeezed ginger into the juice blend and then serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (259 g)		Total Fat 0.4g	0%
Servings Per Recipe: 2		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 108.0		Sugars 13.8 g	
Calories from Fat 3	58%	Sodium 52.1mg	2%
		Total Carbohydrate 25.0g	8%
		Dietary Fiber 1.5g	6%
		Sugars 13.8 g	55%
		Protein 2.2g	4%

### Variations:

• Use 2 navel oranges and 6 carrots for the juice, plus the ginger.

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### **Frothy Melon Juice**

Prep Time: 5 mins Total Time: 5 mins



Ingredients

- 1/2 ripe cantaloupe, skin and seeds removed
- 4 -5 oranges, peeled
- 1 piece ginger, peeled
- 1 small cucumber or 2 baby cucumbers

- 1. Place all the ingredients in a juicer over low setting.
- 2. Pour into serving glasses and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (367 g)		Total Fat 0.7g	1%
Servings Per Recipe: 2		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 192.6		Sugars 37.8 g	
Calories from Fat 6	45%	Sodium 25.0mg	1%
		Total Carbohydrate 47.5g	15%
		Dietary Fiber 8.2g	33%
		Sugars 37.8 g	151%
		Protein 4.6g	9%





### Ingredients

- 2 kale leaves
- 2 celery ribs
- 1/3 cup parsley
- 3 carrots
- 1 apple, seeds and stem removed

- 1. Rinse the ingredients and then cut into pieces, for easier juicing.
- 2. Place into drinking glasses and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (465 g)		Total Fat 1.0g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 189.6		Sugars 29.2 g	7
Calories from Fat 9	93%	Sodium 203.2mg	8%
		Total Carbohydrate 46.3g	15%
		Dietary Fiber 11.4g	45%
		Sugars 29.2 g	116%
		Protein 3.3g	6%

### Variations:

- Put the greens first in the juicer followed with the celery apple and carrots.
- Use spinach in place of kale

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### Salad in a Glass (Juice)

Prep Time: 3 mins Total Time: 3 mins Serves: 2, Yield: 2 cups



### Ingredients

- 1/2 head romaine lettuce
- 1 tomato
- 2 celery ribs
- 1 carrot, topped
- 1 small red bell pepper

### Directions

- 1. Juice ingredients all together. Season with salt and pepper.
- 2. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (325 g)		Total Fat 0.8g	1%
Servings Per Recipe: 2		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 68.0		Sugars 7.2 g	7
Calories from Fat 7	11%	Sodium 70.1mg	2%
		Total Carbohydrate 13.8g	4%
		Dietary Fiber 6.3g	25%
		Sugars 7.2 g	28%
		Protein 3.3g	6%

### Variations:

• Use kale in place of romaine lettuce.

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### **Tomato-Vegetable Cocktail**

Prep Time: 10 mins Total Time: 10 mins

Servings: 3



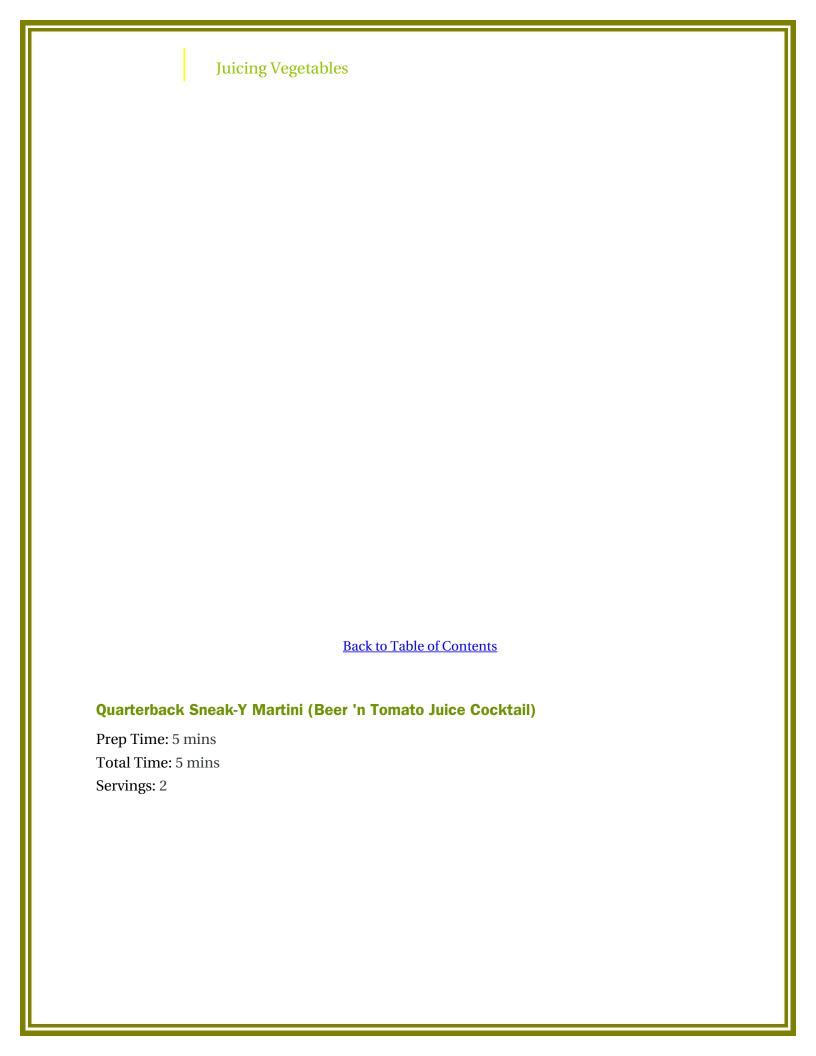
### Ingredients

2 cups tomato juice 1/2 teaspoon salt

- 2 tablespoons lemon juice
- 1 teaspoon Worcestershire sauce
- 4 ice cubes
- 1 stalk celery, sliced
- 1 raw carrot, sliced
- 1 slice onion

- 1. Combine all ingredients together in a blender aside from the ice cubes.
- 2. Process until smooth at high setting.
- 3. Add in ice cubes one by one while processing.
- 4. Serve and enjoy! Serve after ice cubes are crushed.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (241 g)		Total Fat 0.1g	0%
Servings Per Recipe: 3		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 43.5	70	Sugars 7.5 g	
Calories from Fat 1	30%	Sodium 867.3mg	36%
		Total Carbohydrate 10.9g	3%
		Dietary Fiber 1.5g	6%
		Sugars 7.5 g	30%
		Protein 1.5g	3%





### **Ingredients**

- 1 (12 ounce) cold beer, I use Budweiser
- 1/4 cup spicy vegetable juice
- 1 dash celery salt
- 1 dash Louisiana hot sauce, for the brave
- 1 dash Worcestershire sauce, 1 drop
- 1 dash pepper
- 2 green onions, for stirrers
- 2 celery ribs, with leafy tops for stirrers

- 1. Pour beer in a martini shaker or pitcher. Add in the tomato juice and stir.
- 2. Add up 1 dash of Worcestershire sauce and a drop of hot sauce.
- 3. Add up the ice cubed and twirl until mixture is cooled.
- 4. Gently transfer into serving glasses.
- 5. Dust with celery pepper and salt.
- 6. Put green onions and then put the celery sticks to serve as mixers
- 7. Serve and enjoy!

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (263 g)		Total Fat 0.1g	0%
Servings Per Recipe: 2		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 93.7		Sugars 2.0 g	
Calories from Fat 1	24%	Sodium 104.5mg	4%
		Total Carbohydrate 10.0g	3%
		Dietary Fiber 1.2g	5%
		Sugars 2.0 g	8%
		Protein 1.5g	3%

### Variations:

• Use equal amounts of beer and juice....about 12 oz. worth. Leave out the extra salt and pepper and use the Taste's like V-8 juice for the V-8.

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### Metabolism Booster/ Hot N Spicy V-8

Prep Time: 2 mins Total Time: 2 mins

Servings: 6-8



### Ingredients

- 1 (46 ounce) cans vegetable juice
- 2 teaspoons Tabasco sauce
- 2 teaspoons Frank's red hot sauce
- 1/4 cup lemon juice
- 1 tablespoon vinegar
- 1/2 teaspoon celery salt
- 1/4 teaspoon chili powder

- 1/4 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1/2 teaspoon horseradish

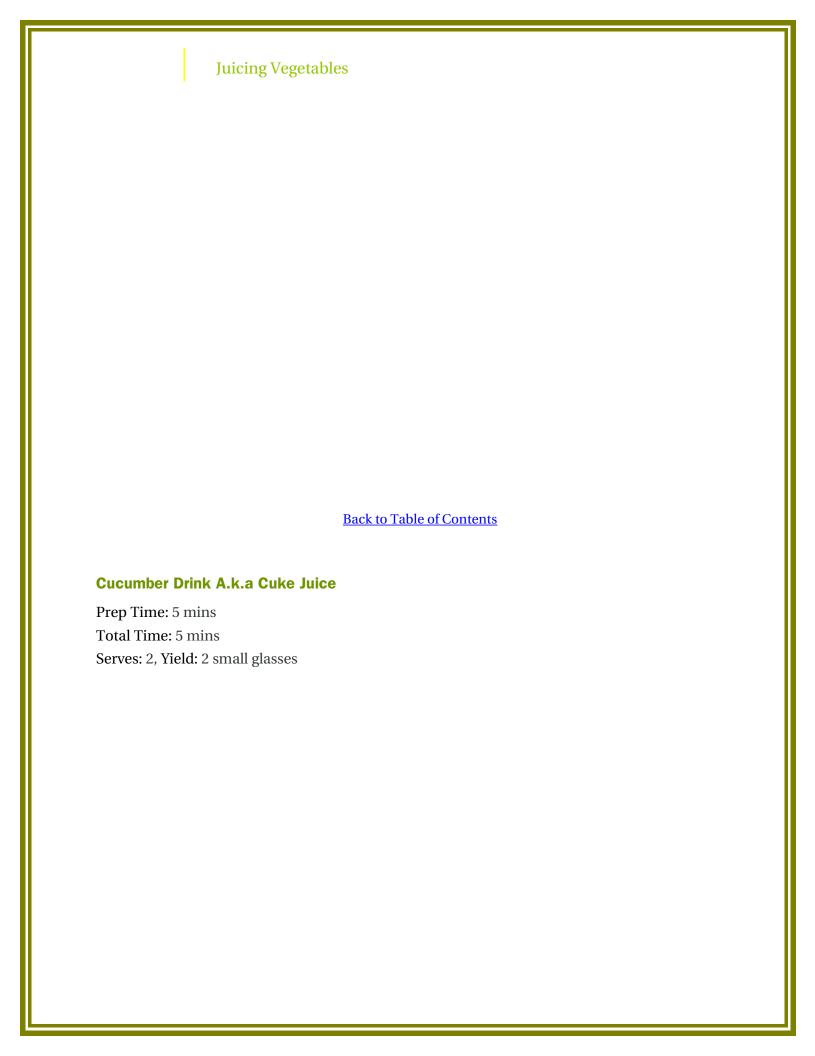
### Directions

- 1. Combine all the ingredients in a glass or plastic pitcher.
- 2. Place in the fridge to cool.
- 3. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (175 g)		Total Fat 0.2g	0%
Servings Per Recipe: 6		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 45.5		Sugars 7.5 g	
Calories from Fat 2	13%	Sodium 485.1mg	20%
		Total Carbohydrate 10.8g	3%
		Dietary Fiber 1.8g	7%
		Sugars 7.5 g	30%
		Protein 1.4g	2%

#### Variations:

- Use a 46 oz. of tomato juice instead of generic V8, use 1 tsp. of Frank's and double the horseradish
- Add up more Tabasco and a little more horseradish.





### Ingredients

- 1/3 cucumber
- 1 cup water
- $1\ tablespoon\ honey\ or\ 1\ tablespoon\ stevia,\ equivalent$
- 5 ice cubes

- 1. Place ingredients in a blender and process until smooth.
- 2. Serve and enjoy!

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (232 g)		Total Fat 0.0g	0%
Servings Per Recipe: 2		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 39.4		Sugars 9.4 g	
Calories from Fat 0	36%	Sodium 29.7mg	1%
		Total Carbohydrate 10.4g	3%
		Dietary Fiber 0.2g	1%
		Sugars 9.4 g	37%
		Protein 0.3g	0%

### Variations:

- Do not add any sweetener
- Peel the cucumber and use English cucumber and also use spring water & creamed honey.

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### **Tomato, Apple and Celery Juice**

Prep Time: 2 mins Total Time: 4 mins

Serves: 1, Yield: 1 juice drinks



### Ingredients

3 tomatoes

1 celery rib

3 cm ginger

1 large apple

Ice cube

1 celery & leaves

- 1. Press the tomatoes, followed by celery, and then ginger and lastly the apple in a juicer.
- 2. Pour into drinking glasses, place ice cubes and then the celery stick.
- 3. Serve and enjoy!

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (693 g)		Total Fat 1.2g	1%
Servings Per Recipe: 1		Saturated Fat 0.2g	1%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 195.1	76	Sugars 34.3 g	
Calories from Fat 11	76%	Sodium 84.6mg	3%
		Total Carbohydrate 47.5g	15%
		Dietary Fiber 11.0g	44%
		Sugars 34.3 g	137%
		Protein 4.3g	8%

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## **Get Moving Juice (Carrot, Apple and Ginger)**

Prep Time: 15 mins Total Time: 15 mins Serves: 1, Yield: 8 oz.



## Ingredients

2 medium carrots

1 medium apple

1 inch fresh gingerroot

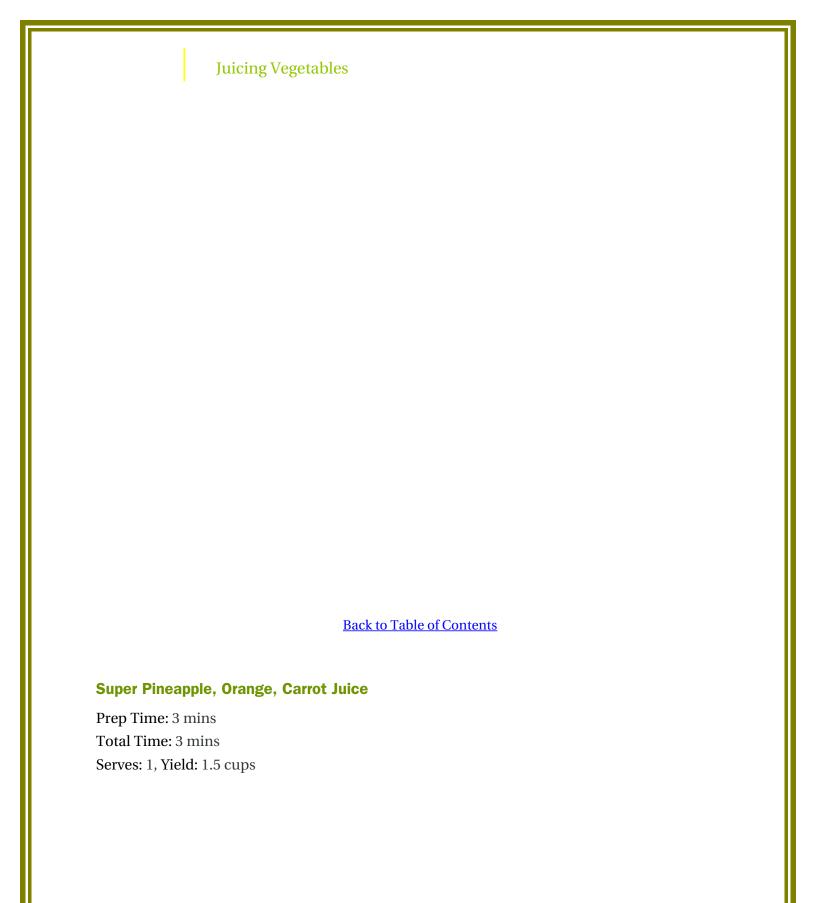
#### Directions

- 1. Rinse carrots and then cut the end parts.
- 2. Also wash the apples and then remove the center and seeds. Slice into segments.
- 3. Cut up the ginger and chop.
- 4. Place every ingredient in the electric juicer.
- 5. Pour into drinking glasses and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (304 g)		Total Fat 0.6g	0%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 144.6	11111	Sugars 24.6 g	
Calories from Fat 5	73%	Sodium 86.0mg	3%
		Total Carbohydrate 36.8g	12%
		Dietary Fiber 7.7g	31%
		Sugars 24.6 g	98%
		Protein 1.6g	3%

#### Variations:

• use Granny smith apples and use six carrots





## Ingredients

1/3 pineapple, skinned

1 orange, peeled

2 large carrots, topped and tailed

1/2 lime, peeled

### Directions

- 1. Place everything in the juicer.
- 2. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (610 g)		Total Fat 0.9g	1%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 281.3	***	Sugars 49.3 g	
Calories from Fat 8	97%	Sodium 103.0mg	4%
		Total Carbohydrate 72.2g	24%
		Dietary Fiber 12.3g	49%
		Sugars 49.3 g	197%
		Protein 4.4g	8%

#### Variations:

- Add up apple juice, use Jack Lalanne power juicer and peel the lime.
- Put 2 cups pineapple juice, 1 cup orange juice, 2 medium handfuls of baby carrots and the juice of two small limes

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#### **Carrot Beet Juice**

Prep Time: 10 mins Total Time: 13 mins Serves: 2, Yield: 2 cups



## Ingredients

6 -8 medium carrots

1/2 medium beet

#### Directions

1. Juice first the half of the carrots and then the beet.

- 2. Juice the rest of carrots and combine with the initial carrot juice and beet juice.
- 3. Mix and then transfer into drinking glasses and serve.
- 4. Enjoy!

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (195 g)		Total Fat 0.4g	0%
Servings Per Recipe: 2		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 80.5		Sugars 9.6 g	
Calories from Fat 4	14%	Sodium 135.9mg	 5%
		Total Carbohydrate 18.7g	6%
		Dietary Fiber 5.3g	21%
		Sugars 9.6 g	38%
		Protein 1.9g	3%

#### Variations:

- Use 7 carrots and 2 beets.
- Add up about a 2-inch piece of gingerroot to the juicer.

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## **Detoxifying Paradise Juice**

Prep Time: 5 mins Total Time: 5 mins

Servings: 2



# Ingredients

8 ounces grapefruit juice 1/2 cup papaya, chunks

3/4 cup pineapple chunk1 pinch chopped fresh parsley leaves

### Directions

- 1. Combine all the ingredients in a blender or magic bullet and process until smooth.
- 2. Pour into drinking glasses and serve.

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (253 g)		Total Fat 0.2g	0%
Servings Per Recipe: 2		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 117.8		Sugars 26.8 g	
Calories from Fat 2	90%	Sodium 3.2mg	0%
		Total Carbohydrate 29.4g	9%
		Dietary Fiber 1.5g	6%
		Sugars 26.8 g	107%
		Protein 1.2g	2%

### Variations:

• Use mango instead of papaya.

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## **Good Morning Delight Juice (Carrot, Berries and Apple)**

Prep Time: 2 mins Total Time: 2 mins

Servings: 1



## Ingredients

- 1 large carrot, washed and edges removed
- 1 medium Red Delicious apple, washed and cored
- 1 pint fresh strawberries, washed

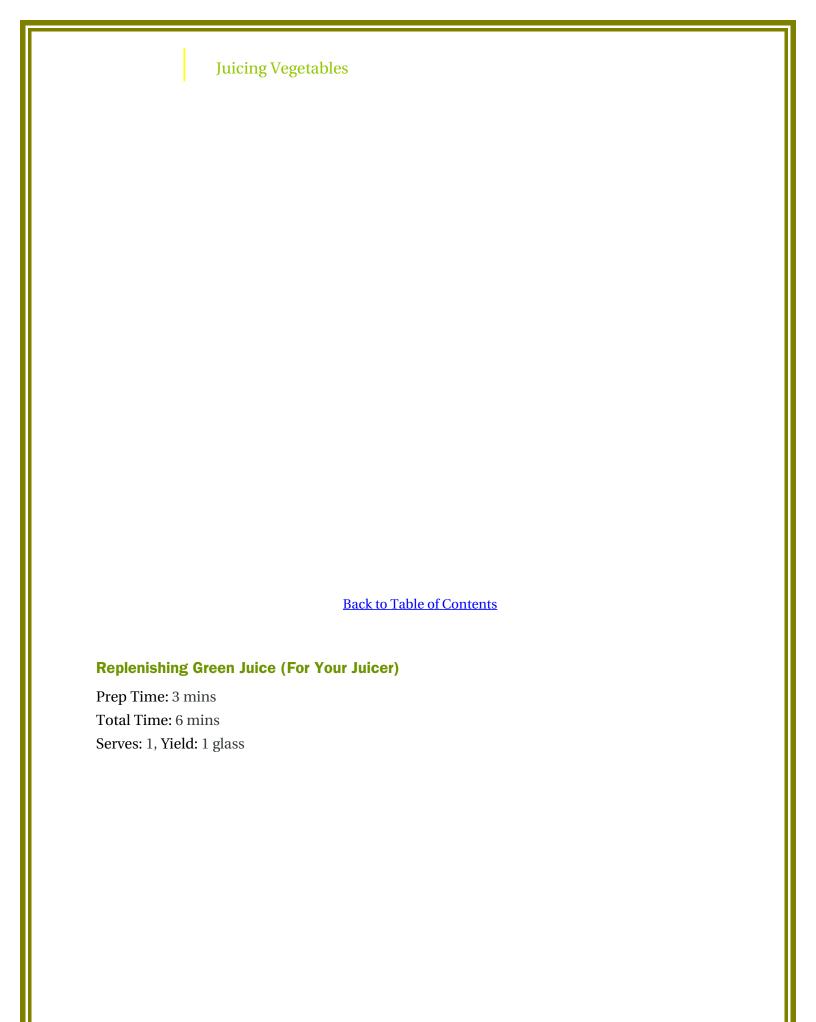
#### Directions

- 1. Place everything in the juicer.
- 2. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (611 g)		Total Fat 1.5g	2%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 238.4		Sugars 39.7 g	
Calories from Fat 13	85%	Sodium 55.0mg	2%
		Total Carbohydrate 59.4g	19%
		Dietary Fiber 13.5g	54%
		Sugars 39.7 g	159%
		Protein 3.5g	7%

#### Variations:

• Use frozen strawberries instead of fresh





## Ingredients

2 apples (cored and sliced to fit into your juicer)Half of a cucumber2 cm piece ginger

### Directions

- 1. Juice up the ingredients.
- 2. Transfer into drinking glasses and serve. Enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (1267 g)		Total Fat 0.6g	0%
Servings Per Recipe: 1		Saturated Fat 0.1g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 189.2		Sugars 37.8 g	
Calories from Fat 5	94%	Sodium 3.6mg	0%
		Total Carbohydrate 50.2g	16%
		Dietary Fiber 8.7g	34%
		Sugars 37.8 g	151%
		Protein 0.9g	1%

## Variations:

• Use pear instead of apples.

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## **Fortifying Beverage**

Prep Time: 5 mins Total Time: 5 mins Serves: 4, Yield: 4 cups



## Ingredients

 $3\ {\rm cups}$  unsweetened pineapple juice

2 cups finely chopped fresh parsley

 $1\ tablespoon\ oil$ 

## Directions

- 1. Combine all the ingredients in a food processor or blender and pulse until frothy and smooth.
- 2. Pour into drinking glasses and serve.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (221 g)		Total Fat 3.8g	5%
Servings Per Recipe: 4		Saturated Fat 0.4g	2%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 140.2		Sugars 18.9 g	
Calories from Fat 34	24%	Sodium 20.5mg	0%
		Total Carbohydrate 26.0g	8%
		Dietary Fiber 1.3g	5%
		Sugars 18.9 g	75%
		Protein 1.5g	3%

#### Variations:

• Use canned crush pineapple and a bit of water along with the parsley and unrefined extra virgin olive oil.

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## **Non-alcoholic Bloody Mary**

Prep Time: 3 mins Total Time: 3 mins

Servings: 1



### Ingredients

6 ounces V8 vegetable juice

1/2 ounce lemon juice

1 dash Worcestershire sauce

1 dash Tabasco sauce

1/4 teaspoon horseradish

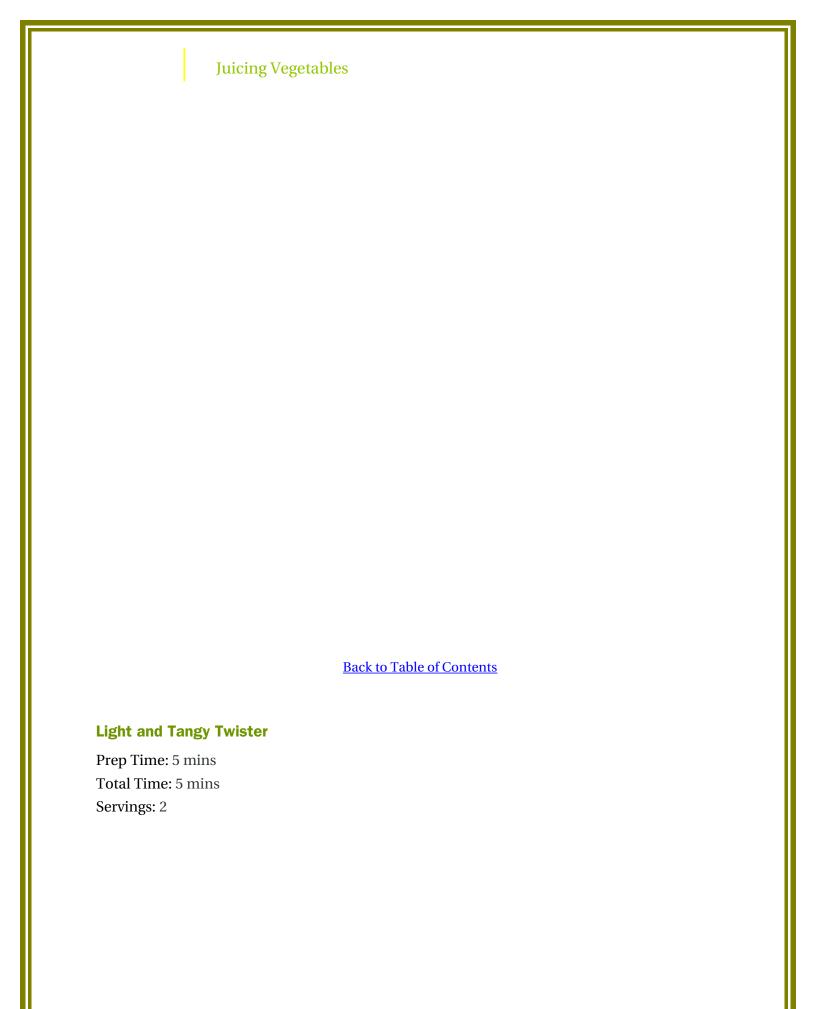
#### Directions

- 1. Place all the ingredients in a drinking glass mix. Place ice and décor with lemon slices and celery sticks.
- 2. Serve and enjoy!

<b>NUTRITION FACTS</b>		Amount Per Serving	% Daily Value
Serving Size: 1 (185 g)		Total Fat 0.1g	0%
Servings Per Recipe: 1		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 36.6		Sugars 6.0 g	
Calories from Fat 1	92%	Sodium 467.9mg	19%
		Total Carbohydrate 9.1g	3%
		Dietary Fiber 1.4g	5%
		Sugars 6.0 g	24%
		Protein 1.1g	2%

#### Variations:

- Use tomato juice, 1 table spoon Tabasco, lime juice, Worcestershire sauce, celery salt, black pepper, salt, ice, 2 green olives, 4 mini wieners on tooth picks and a butter knife to mix for the proper effect and taste
- Add up more horseradish and celery salt, as well as a few more dashes of Tabasco.





# Ingredients

2 cups vegetable juice

1/3 cup orange juice

1/4 cup grapefruit juice

2 teaspoons honey

## Directions

- 1. Incorporate the honey with the juices in a glass or plastic pitcher. Stir to mix.
- 2. Place ice cubes to cool it up.
- 3. Serve and enjoy!

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (321 g)		Total Fat 0.3g	0%
Servings Per Recipe: 2		Saturated Fat 0.0g	0%
Amount Per Serving	% Daily Value	Cholesterol 0.0mg	0%
Calories 97.6	99	Sugars 19.9 g	
Calories from Fat 2	40%	Sodium 654.4mg	27%
		Total Carbohydrate 23.8g	7%
		Dietary Fiber 2.0g	8%
		Sugars 19.9 g	79%
		Protein 1.9g	3%

## Variations:

• Juice the orange and grapefruits first and then add up the vegetables (carrots, cabbage, and ginger) combine and then add up agave to sweeten.

