



South Euclid
UNITED CHURCH OF CHRIST

RECIPE GUIDE



RECIPE GUIDE



South Euclid
CHRISTIAN CHURCH
Rev. Courtney Clayton Jenkins | Pastor & Teacher

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Recommended Daniel Fast Recipes

Breakfast Recipes

Easy High-protein Breakfast Stir-fry for the Daniel Fast

- 1 tablespoon olive oil
- 1 medium onion, sliced
- 1/2 green pepper, chopped
- 1 cup firm tofu, diced in bite-sized pieces
- Fresh Italian herbs to taste

Heat a skillet over medium heat. Add oil and heat for a couple minutes. Add the onions and green peppers and stir fry for 2-3 minutes. Add tofu, garlic salt and Italian herbs. Continue to cook until vegetables are soft. Makes two servings

Muesli

- 1/2 cup muesli
(Bob's Red Mill Old Country Style)
- 1/2 cup water

Bring water to a boil and add the muesli. Simmer for 2-5 minutes.

Granola

- 4 cups rolled oats
- 1 cup crushed almonds
- ½ cup whole grain flour
- 1 tsp. cinnamon
- ¼ cup shredded coconut
- 1 cup sunflower seeds
- ½ cup wheat germ or other whole grain bran
- ¾ - 1 cup honey
- 1 cup pumpkin seeds

Mix all together and spread out on a non-stick cookie sheet. Bake 20 min. in a 250 degree preheated oven. Stir and continue to bake another 20 min., stirring periodically to prevent burning. The granola should be lightly browned. Remove from oven and serve warm or cool thoroughly and store in tightly sealed container or plastic bags. **Option:** After the granola is cooled, add raisins or other organic, unsulfured dehydrated fruit.

Apple Blueberry Oatmeal Cereal

- 2 sweet apples
- ¾ cup rolled oats
- 1 cup blueberries
- ½ cup almonds
- 1 cup apple juice

Cook the oats as directed on box. Chop or grind the almonds, chop the apples and combine. Add the blueberries. Top with a sprinkle of nutmeg, cinnamon and apple juice.

Meals and Sides

Quick Tomato Sauce

This is an easy recipe for homemade tomato sauce that you can use as a base for vegetable casseroles, over 100% whole wheat pasta, or over brown rice.

- 2 tablespoons olive oil
- 1 medium yellow onion (chopped)
- 2 cans diced tomatoes (14.5 oz) (or fresh)
- Salt to taste
- 1/4 cup cilantro, finely chopped

Sauté onions in heated oil over medium heat, cooking until soft. Add tomatoes (including juice) and salt.

Simmer until slightly thickened, about 10 minutes. Add cilantro and simmer for 5 or 10 more minutes. Serve over pasta, rice or cooked vegetables.

Spicy Green Beans

- 2 tablespoons vegetable oil
- 1 pound green beans, trimmed
- 1/4 teaspoon salt
- 3 cloves garlic, minced
- 1/4 - 1/2 teaspoon red pepper flakes

Heat oil in frying pan or wok over medium high heat. Add trimmed green beans and salt. Cook, stirring frequently for 3 minutes. Stir in garlic and red pepper flakes, cooking for 1 more minute.

Herb-Roasted Idaho Potato Fries

Makes 4 servings

- 1 pound small baking potatoes
- 2 tsp extra-virgin olive oil
- 1/2 tsp dried thyme
- 1/2 tsp dried rosemary
- 1/4 tsp salt

Preheat the oven to 425°F. Coat a heavy baking sheet with cooking spray. Cut each potato in half crosswise. Place the halves cut side down on the cutting board and cut each into 4 wedges. Place the potatoes in a mound on the prepared baking sheet. In a cup, mix the oil, thyme, rosemary, salt, and

pepper. Pour over the potato wedges and toss to mix well. Spread the potatoes out on the sheet. Bake, stirring 2 or 3 times, until tender and lightly browned, about 35 minutes. Serve hot.

Minestrone Soup

- 8 cups vegetable stock
- 1 ½ cups of garbanzo beans
- 2 cups red kidney beans
- ½ cups carrots
- 3 medium tomatoes (or 1-14 oz can of unsweetened, unsalted Italian tomatoes)
- ½ cup fresh parsley
- Sea salt
- 1 cup cabbage
- ¼ tsp. oregano
- ¾ tsp. basil
- ¼ tsp. thyme
- ½ cup celery
- ½ cup onion
- 1 clove garlic
- 1 pkg. spinach noodles cooked

Soak garbanzo and kidney beans overnight, drain and rinse. Peel and dice tomatoes. Cook and drain kidney and garbanzo beans as per directions on pkg. Mince garlic and parsley. Chop carrots, onion, celery, cabbage and garlic and sauté in water or soup stock over medium heat 5-7 min. Stir in cooked and drained kidney beans, garbanzo beans, diced tomatoes, and minced herbs. Bring to a simmer, then turn heat down and simmer 10 min. Stir in cabbage and parsley with lid partially on for about 15 min. or until cabbage is tender. Add more soup stock or tomatoes as needed. Serve over noodles.

Black Bean Soup

- 8 cups vegetable stock
- 1 ½ cup onion
- 1 cup celery
- 1 potato
- 2 garlic cloves
- 1 tsp. honey
- 2 bay leaves
- Sea salt
- 1 pd. black beans, soaked overnight, rinsed & drained
- 1 yellow or red pepper
- 1 cup carrots
- 2 Tbsp. cilantro
- 1 Tbsp. parsley
- 2 Tbsp. marjoram
- 1 whole onion

Place beans in pot with veg. stock, whole onion and bay leaves. Bring to a boil and cook 2-1/2 hrs. or until beans are tender. Remove onion and bay leaves. Chop onion, pepper, and celery. Grate carrots and potato on cheese grater. Mince garlic and sauté in Tbsp. olive oil until tender. During last hour of cooking, combine vegetables and seasonings with beans. Bring to a boil, lower heat to simmer and cook until veggies and beans are tender.

White Beans and Sautéed Vegetables

- 2 cans white beans, drained
- 2 tablespoons olive oil
- ½ cup yellow onion, chopped
- 2 cloves garlic, minced
- ½ cup celery, finely diced
- ½ cup carrot, finely diced
- ¼ cup virgin olive oil (to drizzle after beans are dished up)
- Salt and pepper to taste

Drain the white beans and set aside

Heat olive oil and then add all the prepared vegetables to the pan and sauté until just done. Add beans and heat thoroughly.

Dish up on serving plates, drizzle with extra virgin olive oil. Salt to taste. Yield: 4 servings

Tip: It is best to cook with regular old pure olive oil - save the more costly extra virgin oil for salads, drizzling, and dipping. When cooked, extra virgin oil actually turns bitter and the great flavors are cooked away. So use the less expensive pure olive oil for sautéing and frying.

Stir Fry Vegetables

- 1 red onion, sliced
- 3 stalks celery, thinly sliced
- ½ cup broccoli, chopped
- 1 bell pepper, sliced
- 1 tsp. sea salt
- 3 carrots, peeled and sliced
- ½ cup cauliflower, chopped
- 1 cup zucchini, thinly sliced
- 1 cup yellow squash, thinly sliced
- 1 Tbsp. Oriental seasoning

Stir-fry all vegetables in 1-2 Tbsp. olive oil until tender. Add salt and seasoning. Serve alone or over brown rice.

Spanish Rice

- 1 cup brown rice
- 1 cup tomato juice
- 1/3 cup green pepper
- 1/3 cup celery
- 1 med. Tomato
- 2 tsp. chives
- 1 tsp. basil
- 1 cup vegetable stock
- 1 tsp. oregano
- 1/3 cup carrot
- 1/3 cup onion
- 2 small garlic cloves
- 1 tsp. sea salt

Combine tomato juice and soup stock in large pot and bring to a boil. Add rice and reduce to simmer. Cover and cook for 25 min. Remove from heat and add the following: diced tomato, celery, and onion; minced garlic, chopped chives, grated carrots, seasoning and sea salt. Replace cover and simmer for 15-20 min.

Rice-stuffed Tomatoes

- 6 large tomatoes
- ½ cup raisins
- 2 Tbsp. chopped green pepper
- 2 Tbsp. green onions
- 2 cups cooked brown rice
- 2 Tbsp. parsley

Dressing:

- ¼ cup olive oil
- 1 Tbsp. ketchup (with no added sugar)
- 1 tsp. chili powder (optional)
- 2 Tbsp. lemon juice
- ½ tsp. dry mustard, optional
- 1 tsp. curry powder

Remove the stem and cut a thin slice from the top of each tomato. Chop the edible portion of the tomato top and set aside. Scoop the pulp and seeds from the tomato and invert the tomatoes to drain. In a bowl combine chopped tomato, rice, raisins, green pepper, onion, and parsley.

Prepare dressing and stir into rice. Season to taste. Fill tomato shells with rice mixture. Then you can either eat them like this or cook them in the oven at 350 for about 15-20 minutes until the tomatoes soften.

Stuffed Peppers

- 2 Tbs. olive oil
- 2 stalks celery, minced (1/2 cup)
- 1 medium onion, minced
- 1 tsp. salt
- 1 clove garlic, minced (1 tsp.)
- 2 cups cooked brown rice
- 1/2 cup yellow raisins
- 1/2 cup vegetable broth
- 5 oz tofu, mashed
- 3 red bell peppers, laved lengthwise
- 2 Tbs. fresh flat leaf parsley

Preheat oven to 400 degrees

Heat oil in pan over medium heat. Add celery, onion, 1/2 tsp. salt, and garlic. Sauté until soft (about 7 minutes). Add rice, raisins and broth; cook for about 5 minutes. This should be the consistency of stuffing. Meanwhile, mash tofu, 1/2 tsp. salt, and the parsley. Divide the tofu among the pepper halves then top with rice mixture. Place peppers in 9" x 12" casserole dish. Add water until it comes 1/2" up sides of peppers. Bake for 30 minutes or until peppers are soft and the stuffing is hot.

Yield: 6 servings

Lentil Soup

- 2 tablespoons olive oil, plus extra for drizzling
- 1 medium onion, chopped
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
- 2 garlic cloves, chopped
- Salt
- 1 (14 1/2-ounce) can diced tomatoes
- 1 pound lentils (approximately 1 1/4 cups)
- 2/3 cup pearl barley
- 11 cups vegetable broth (can substitute water)
- 4 to 6 fresh thyme sprigs

Heat the oil in a heavy large pot over medium heat. Add the onion, carrots, and celery. Add the garlic and salt and sauté until all the vegetables are tender, about 5 to 8 minutes. Add the tomatoes with their juices. Simmer until the juices evaporate a little and the tomatoes break down, stirring occasionally, about 8 minutes. Add the lentils and pearl barley, mix to coat. Add the broth and stir. Add the thyme sprigs. Bring to a boil over high heat. Cover and simmer over low heat.

until the lentils and barley are tender, about 40 minutes. Season with salt to taste. Ladle the soup into bowls, drizzle with olive oil and serve. Six Servings.

Vegetarian Chili

- 2 medium-sized green peppers, chopped
- 1 medium-sized yellow onion, chopped
- 1 zucchini, sliced
- 1 yellow squash, sliced
- 2 tablespoons olive oil
- 2 tablespoons chili powder
- ¾ teaspoon salt
- ¼ teaspoon ground red peppers
- 2 cups corn kernels (fresh or frozen)
- 2 16 oz. cans tomatoes (juice and all)
- 2 16 oz. cans pinto beans (juice and all)
- 2 16 oz. cans black beans (juice and all)
- 1 4 oz. can mild green chilies
- 1 4 oz. can of tomato paste

Chop and sauté in oil the peppers and onions. Add the sliced squashes, chili powder, salt, ground red peppers, and corn. When all the vegetables are soft but still firm, add the tomatoes, all the beans, the green chilies, and the tomato paste. Stir until just blended. Bring to a boil and then reduce the heat. Let simmer for 20 minutes stirring occasionally to prevent sticking. Yield: 6 generous servings

Barley and Black Bean Salad

This is a very easy and quick recipe. Beans and barley make a complete protein, so this is an excellent meal when eating a meatless diet. Each serving has 12 grams of protein.

- 1 cup barley, cooked according to package directions
- 1 (15 ounce) can black beans, rinsed
- 1/2 cup corn (thawed if frozen)
- 1/3 cup chopped fresh cilantro
- 2 tablespoons lime juice
- 1 tablespoon extra-virgin olive oil
- Salt to taste

Combine cooked barley, beans, corn, cilantro, lime juice, oil, and salt in a medium bowl. Serve on bed of chopped or torn lettuce.

Yield: 4 servings

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Whole Wheat Tortillas

You can buy 100% whole wheat tortillas, but these are easy to make. Use these tortillas for a veggie wrap or for chips with salsa.

- 2 cups whole wheat flour
- 2 tablespoons olive oil
- ½ teaspoon salt
- ½ cup warm water

Mix flour and salt in bowl. Add olive oil and stir until well combined. Add warm water 1

tablespoon at a time until the mixture starts to pull away from the sides of the bowl. Knead dough on floured board for about 3 minutes (20 folds). Allow dough to rest for 15 minutes. Roll dough into sausage-shape and then cut into 12 equal parts (cut in half, then in half again, then each part into thirds) and shape into little ball. With a rolling pin, roll each little ball into a tortilla (for best results, roll out from the center and outward). Heat a skillet over medium heat. Fry the tortillas in a dry stick-free pan for about 30 seconds on each side for soft tortillas or longer for crisp tortillas.

Yield: Makes 12 tortillas

Polenta “Biscuits” for the Daniel Fast

This recipe for polenta “biscuits” is a nice addition to soups, stews or casseroles.
 Plus the tofu is rich in protein.

- 1/2 cup dry polenta
- 1 teaspoon Italian seasoningSalt
- 2 - 12 ounce packages extra-firm tofu, drained
- 1 tablespoon olive oil

Preheat oven to 400 degrees. Combine polenta, Italian seasoning, & salt on a plate. Slice the tofu into 2" x 2" squares (approximate). Brush tofu pieces with olive oil and dredge in polenta mixture. Transfer to baking pan lined with parchment paper or sprayed with 100 percent olive oil spray. Bake 30 minutes or until browned. Serve by laying polenta biscuits on top of stew or with soup or casserole.

Celery and Peanut Butter Snacks

Stuff celery with peanut butter and add nuts or raisins.

Harira

Harira is a great recipe for the Daniel Fast as it has nearly 15 grams of protein per serving.

- 2 Tbs oil
- 1 cup chopped onion
- 1/2 cup chopped celery
- 2 cups warm water
- Pinch of saffron threads
- 1/2 tsp salt, divided
- 1/4 tsp peeled fresh ginger, minced
- 1/4 tsp ground red pepper
- 1/4 tsp ground cinnamon
- 2 garlic clove, minced
- 2 cups organic mushroom broth
- 1 1/2 cups chopped and seeded plum tomatoes
- 1/2 cup dried small red lentils
- 2 15 oz. cans no-salt-added chickpeas, drained
- 3 Tbs chopped fresh cilantro
- 3 Tbs chopped fresh parsley

Heat oil in a large saucepan on medium heat. Add onion and celery and sauté 4 minutes or until tender. Combine 2 cups warm water and saffron, let stand 2 minutes. Add 1/4 tsp salt, ginger, red pepper, cinnamon, and garlic. Cook 1 minute. Add saffron water mixture, broth, tomato, lentils, and chickpeas. Bring to boil then reduce heat. Simmer 20 minutes or until lentils are tender. Stir in cilantro, parsley, and remaining 1/4 tsp salt.

Yield: 4 servings

Fast Food for the Daniel Fast

Okay, there are going to be times on the Daniel Fast when you need a quick meal.

In fact, when you prepare for the Daniel Fast, you'll want to stock up on a few of these items so you have them on hand.

- 1 can organic tomato soup (check the label for ingredients)
- 1 can white beans
- 1 cup mixed vegetables (frozen)
- Season to taste (thyme, mixed Italian, cilantro, parsley, whatever you like)

Add everything to the pan at the same time. Heat until the vegetables are the consistency you like them (usually between 5 and 10 minutes). Serve!

Serves 2-4 depending on size of serving!

Vegetable Stock

A good vegetable stock is useful in the Daniel Fast. Vegetable stock is an excellent substitute for chicken or beef stock.

Makes 4 cups of vegetable stock

- 2 large onions, cut into large chunks
- 2 medium carrots, scrubbed but not peeled, cut into large chunks
- 3 stalks of celery, remove and discard all leaves, cut into large chunks
- 1 whole bulb of garlic, peel each clove, but do not chop
- 1 bay leaf

Cut all the vegetables into large pieces. Place all ingredients into a large pot. Cover with cold water.

Turn the stove to a high temperature, and bring the stock to a quick simmer. Once the water comes to boil, turn heat to low. Allow the vegetables to simmer for an hour. Any longer than an hour and the vegetables will begin to turn mushy and begin to lose all their flavorful vibrancy, leaving a wilted taste to the stock.

Strain the stock. It should be light in color, sweet in flavor and translucent. Now you can use the stock in place of chicken or beef stock. You may need to increase seasoning when replacing one of these more flavorful stocks.

**** Season the stock with other herbs such as parsley, thyme or rosemary. You can also use ginger if you plan to use the stock for an Asian recipe. You can also caramelize the onions and carrots before adding them to the stock for a richer and more flavorful stock. Roasting the vegetables before adding them to the stock also makes for a different flavor in the stock.**

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Greek Vegetable Stew

- 2 tablespoons oil
- 2 onions, chopped
- 1 pound green string beans, broken in half
- 1 package frozen or fresh spinach
- 4 cups water
- 6 zucchini, chunked
- 4 yellow squash, chunked
- 2 cups celery leaves
- 4 tomatoes, quartered
- 1 teaspoon salt
- 8 slices lemon
- 1 tablespoon dried oregano
- 3 tablespoons fresh basil
- 2 cloves chopped garlic
- 2 tablespoons lemon juice

Lightly brown onions in a hot skillet in 2 tablespoons oil. Add oregano & garlic. Cook 1 minute. Add 4 cups water and tomatoes. Cook 10 minutes. Add remaining ingredients. Cook covered for 40 minutes, stirring occasionally. Serve with a lemon slice in each bowl. Eight servings

Barbara's Rice, Black Beans and Corn

- 1 can Organic Black beans drained
- 1 can of Organic corn drained organic long grain rice
- organic corn tortilla homemade salsa (see below) avocado

Combine 1 can Organic Black beans drained and 1 can of Organic corn drained. Heat and place on top of organic long grain rice (cooked). Top with homemade salsa (which is 2 tomatoes diced, 1 onions diced, cilantro, squirt of lime, clove of garlic minced, tad bit of salt, 1 Jalapeno minced, 1/2 of an avocado diced.)

Serve with organic corn tortilla (you can heat them and make them crunchy. I just cut them into triangles and make them like chips. (Organic ones are made with just corn and lime) Serve with sliced avocados.

Karen's Tabouleh

- 1 bunch parsley
- 1 small onion
- 1 small tomato
- 3 tbs Bulgur (cracked wheat)
- juice of 1 lemon olive oil

Soak bulgur for 1 hour in warm water. Chop parsley very fine. Chop onion and tomato combine all ingredients. Drizzle olive oil and squeeze lemon into mixture. Salt to taste.

Susan's Black Bean & Brown Rice Stuffed Peppers

- 1 qt 100% Vegetable or Tomato Juice
- 2 cups cooked black beans
- 1 cup cooked brown rice
- 2 med green onions (chopped)
- ¼ cup fresh cilantro (chopped)
- 2 tbsp extra virgin olive oil
- 2 tbsp lime juice
- 1 clove garlic (finely chopped)
- 2-3 large bell peppers (cut in half lengthwise and deseeded)

Combine all ingredients except juice and bell peppers in bowl and mix well. Place peppers in glass dish and stuff with mixture. Pour juice over peppers and plenty of excess in the dish. Cover and bake in oven on 350 degrees for 45-60 minutes.

Maria's Curry Brown Rice

- Cooked brown rice
- 1-2 tspn curry powder
- 1/2 c frozen sweet peas
- 1/2 c corn
- 1/4 conions
- 1/4 c tomato
- 1/2 tspn dried thyme leaves
- 1 tbsp virgin olive oil

1. Make the desired amount of brown rice.
2. Dice the onion and tomato.
3. Heat pan with olive oil. Mix in tomato, onions, thyme, corn, sweet peas and curry.
4. Stir until onion and tomato is cooked. Add water sparingly to keep it from sticking to the pan.
5. Add already cooked brown rice.
6. If desirable, add hot peppers such as jalapenos or scotch bonnet or leave the flammable spices out.

Angela's Veggie Soup

- 1 28oz. can diced or crushed tomatoes
- 1 6oz. can tomato paste
- 1 can of tomato sauce
- 1 can (drained) each of corn, green beans, potatoes, english peas, carrots
- salt to taste
- 2 medium onions diced
- 1 tsp garlic
- 4-5 bay leaves

Add water to cover items cook in slow cooker for 3-4 hrs or on stove top. Could also add mushrooms or other veggies you enjoy.

Cathy's Leek and Potato Soup

- 1 tsp crushed fennel seeds
- 2 cloves garlic
- 2 tbsp olive oil
- 4 pints vegetable stock
- 2 lbs leeks (trimmed, cleaned, sliced)
- 2 lbs potatoes (cleaned, cut into cubes)

Heat olive oil on a medium heat in a large pan. Add garlic - heat for a few mins until golden. Add fennel seeds and stir in with garlic. Add leeks and potatoes and mix well with other ingredients. Cover and cook for 5 mins. Stir quickly. Cover and cook for further 5 mins. Add stock. Bring to boil, then cover, turn heat down and simmer for 40 mins.

Rice, Green Beans and Lentils

- 1 cup rice
- 1/2 cup lentils rinsed
- 1 tsp. cinnamon
- 1 tsp. salt
- 1 TBSP tomato paste
- 1 can green beans not drained
- 1 cup of water

Rice cooked in rice cooker. The rest of the ingredients go in crock pot for five hours on medium to high.

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Rice and Lentils

- 1 cup rice
- 1/2 cup of lentils
- 1 tsp salt
- 2 cups water

Rice cooked in rice cooker. The rest of the ingredients go in crock pot for five hours on high.

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Vegetable Soup and Navy Beans

- 1 cup puree spinach
- 1 cup puree green beans
- 1 can navy beans rinsed and drained
- 1 tsp salt
- 1 cup water

Put all ingredients in crock pot for four hours on medium.

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Mashed Pinto Beans on Whole Grain Taco Shells

- 1 can pinto beans rinsed and drained
- 1 TBSP of raisins
- 1 tsp salt

Cook pinto beans and raisins in crock pot for four hours blend in blender serve with whole grain soft taco shells.

Rice and Chick Peas

- 1 cup rice
- 1 can chick peas drained and rinsed
- 1 cup water
- 1 tsp salt
- 1 TBSP raisins

Cook rice in a rice cooker. Put rest of ingredients in crock pot and cook four hours at medium

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Mrs. Jones' Brown Rice Dinner

- 1 cup of Brown Rice
- 2.5 cups water
- Bring to rolling boil, reduce heat and simmer/steam for 45 minutes. Half way through the cooking time, add:
- 1/2 cup of fresh salsa
- 1 cup of frozen corn
- 1/2 of a chopped red bell pepper
- 3/4 cup of cooked black beans

Stir and replace cover for remainder of cooking time. Serve with fresh sliced avocado.

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SNACKS

Popcorn

- 1/4 cup unpopped popping corn
- 1 brown lunch bag

Place corn kernels in lunch bag. Fold at end 2-3 times. Place in microwave on High for 2-3 minutes, until kernels stop popping. More of the kernels will pop with repeated refills as the bag gets hotter. Just leave the unpopped kernels in the bag for the next serving.

Cantaloupe Tonight Melon Smoothie

- 1/2 medium-size cantaloupe, seeded and cut from the rind.
- 1/2 cup orange juice (juiced from fresh oranges)
- Juice of 2 limes (taste before you add all the juice at once)
- 1 medium-size, banana, peeled and cut into chunks
- Fresh mint leaves for garnish (optional)
- 2 cups of ice cubes - makes it like a frozen ice drink (optional)

Mix all in a blender, and serve. Serves 2

You can use this same general recipe to make all kinds of different smoothies. Just make sure you use some kind of juice and the bananas. Add water or more juice if it gets too thick. Frozen fruit works well for this.

Salads and Dressings Recipes

Salad

- 3 cups bite-size pieces fresh spinach
- 1/2 cup sliced strawberries
- 1/2 cup cubed cantaloupe
- Optional 1/2 cup sliced oranges
- 2 medium green onions, sliced

In a tightly covered container, shake all dressing ingredients. In large bowl, toss all salad ingredients with dressing.

Strawberry-Melon Spinach Salad Dressing:

- 1 tablespoon orange juice
- 1 tablespoon honey (if you are allowing honey)
- 1 1/2 teaspoon olive oil

Avocado Tomato Dressing

- 2 ripe avocados, peeled and pitted
- 1 med. ripe tomato
- 1 tsp. herb seasoning
- ¼ cup fresh lemon juice
- Sea salt to taste

Place all ingredients in blender and blend until smooth.

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Creamy Green Dressing

- ½ med. ripe avocado, peeled and pitted
- ¾ cup distilled water
- 3 tablespoons fresh lemon juice
- ¼ cup almonds, soaked overnight and drained
- ¼ tsp. garlic powder
- 1 ¼ tsp. onion powder or flakes
- Sea salt

Blend all ingredients until smooth.

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Pesto Dressing

- 4 small garlic cloves, peeled
- 2 2/3 cup tightly packed fresh basil leaves
- 1/3 cup pine nuts
- 1/3 cup cold-pressed extra virgin olive oil
- Sea salt

Place all ingredients in food processor except oil and process until chopped fine. With the machine running, slowly add oil through the feed tube. Continue to process until smooth.

Herb Vinaigrette

- 1/3 cup fresh lemon juice
- ½ tsp. dried basil (if using fresh, use twice as much)
- 1 tsp. dried oregano
- ¼ tsp seasalt
- ½ tsp dry mustard (optional)
- ½ cup fresh Italian parsley, minced
- 1 cup olive oil
- 1 garlic clove, peeled and minced

Combine all ingredients in a jar and shake.

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Italian Dressing

- ½ cup olive oil
- ¼ cup fresh lemon juice
- 1-2 garlic cloves, peeled
- 1 tsp. whole grain mustard seed (optional)
- ½ cup distilled water
- 1 green onion, chopped
- 1 tsp. honey
- Dash Cayenne

Place all ingredients in a blender and blend until smooth. Remove from blender and add 2 tsp. Italian seasoning or 1 tsp. oregano and ½ tsp. basil. Mix well.

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French Dressing

- 1 cup olive oil
- 1/3 cup fresh lemon juice
- 1/3 cup honey
- 1 tablespoon paprika
- ¾ cup salt free tomato puree
- 1 tablespoon onion powder
- ½ tsp. garlic powder
- Sea salt

Blend on high for 30 seconds.

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Diced Fruit Salad

- 1 kiwi
 - 1 pint strawberries
 - 1 mango
 - 2 bananas
 - ½ pint blueberries
- Slice and mix.

Southwestern Corn and Black Bean Salad

The beans, corn and nuts in this salad combine to create 19 grams of protein per serving.

- 1 1/2 cups corn kernels (fresh or frozen)
- 1/3 cup pine nuts
- 1/4 cup lime juice
- 2 tablespoons extra-virgin olive oil
- 1/4 cup chopped fresh cilantro
- 2 (14.5 ounce) cans black beans, rinsed
- 2 cups shredded red cabbage
- 1 large tomato, diced
- 1/2 cup minced red onion
- 1/2 tsp dry mustard (optional)
- 1/2 cup fresh Italian parsley, minced
- 1 cup olive oil
- 1 garlic clove, peeled and minced

Salt to taste just before serving.

Place pine nuts in a small dry skillet over medium-low heat and cook, stirring, until

fragrant and lightly browned, 2 to 4 minutes. Whisk lime juice, oil, cilantro, and salt in a large bowl. Add the corn, pine nuts, beans, cabbage, tomato and onion; toss to coat. Refrigerate until ready to serve.

Yield: 4 serving

Pastor J's Personal Favorites

Consider purchasing this resource for great smoothies and a simple shopping list:

http://www.amazon.com/dp/1501100106/ref=cm_sw_su_dp

Scrambled Tofu

Serves 6

Servings: Serves 6

Ingredients

- 16 ounce block firm tofu
- 3 cloves garlic , peeled and sliced thin (about 1 1/2 tablespoons)
- 3 tablespoons diced red bell pepper
- 2 tablespoons olive oil
- 1/2 teaspoon turmeric
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 3/4 cup sliced green onions or scallions or chives or 1/2 cup minced onion
- 2 teaspoons soy sauce
- Fresh salsa
- Corn tortillas

Drain the tofu and crumble it, using clean hands. Sauté the garlic and diced pepper with the olive oil in a medium sauté pan on medium heat, for about 2 minutes. Stir in the crumbled tofu first, then add turmeric, salt, pepper, green onions (scallions, chives or onions) and soy sauce. Cook the tofu for 3 more minutes, stirring occasionally. Serve with salsa and warm corn tortillas.

Kale and Sun-Dried Tomatoes

Ingredients

- 1-2 tablespoon Extra Virgin Olive Oil
- 6 garlic cloves thinly sliced
- 1 medium Red onion diced or 3 diced shallots
- Sea Salt totaste
- Pinch Black Pepper
- 3 tablespoons Sun-dried tomatoes in olive oil drained well (from a jar)
- 1 bunch of regular Kale or Baby Kale
- Juice of half a lemon
- 1/2 cup Water

Directions

Place a small amount of oil, garlic and onion in a deep skillet or wok and turn heat to medium. When the onions begin to sizzle, add a generous pinch of salt, and sauté for about 2 minutes. Stir in sun-dried tomatoes. Remove kale stems, dice and stir into skillet. Slice kale leaves and stir them, with lemon juice, into skillet, season to taste with salt and sauté for 2 minutes. Do not cover while cooking. Add water. Cook until kale is quite wilted and a deep green, about 8 minutes. Remove from heat. Transfer to a serving plate and garnish with lemon zest.

Dr. Bradley's Chickpea Hummus Recipe

Ingredients

- 2-4 cloves garlic
- 2 (19 ounce) can garbanzo beans, drained and rinsed make sure you save 1/3 to ½ the liquid reserved you might need to thin out the hummus
- 8 tablespoons lemon juice (or the juice of 2 lemons)
- 4 tablespoons tahini
- 1-2 tsp cumin powder
- Few shakes of red pepper flakes
- 1-2 teaspoon salt
- black pepper totaste
- 4 tablespoons olive oil

Directions

1. In a blender, chop 2-4 cloves of the garlic, while the machine is running. Pour the drained and rinsed garbanzo beans into blender, reserving about a tablespoon for garnish. Place lemon juice, cumin, red pepper flakes, tahini, and salt and pepper to taste in blender. Blend until creamy and well mixed. Can add 1 tablespoon of the reserved liquid, at a time while, blending, if needed to thin out.
2. Transfer the mixture to a medium serving bowl. Sprinkle with pepper and pour olive oil over the top. Garnish with reserved garbanzo beans. Also looks pretty if you sprinkle a little paprika on top too. Serve with pita bread, crackers, fresh vegetables. Keeps well in the refrigerator for 3-4 days (if it lasts that long)

Dr. Bradley's Green Smoothie (I drink this at least 3 days/week)**Ingredients**

- 1 cup of green grapes
- ½ cup of fresh, frozen pineapple, or canned pineapple (drained)
- 2 cups (or just big handful of fresh spinach)
- 1 banana
- Kale (one handful of kale with tough stems removed)
- ½ cup water
- 1 cup icecubes
- If desired a slice of ginger, or ½ of a lime. Be creative

Directions

1. Place all ingredients into the blender
2. Secure lid and blend on high for about 60 seconds until consistency is reached
3. Serve immediately

Banana Roll Up**Ingredients**

- 2 tablespoons natural-style peanut butter
- 1 banana
- 1 tablespoon flax seed
- 1/2 teaspoon pumpkin pie spice

Directions

1. Place banana on a plate.
2. Place peanut butter on top. Spread around.
3. Pour flax seed on tope.
4. Pour spice on top.
5. Role around!

Sun Dried Tomato Hummus**Ingredients**

- 4 cloves garlic
- 1 teaspoon salt
- 3 tablespoons tahini paste
- 1/4 cup fresh lemon juice
- 2 (15.5 ounce) cans garbanzo beans, drained
- 1/2 cup olive oil
- 1/2 cup oil-packed sun-dried tomatoes, drained
- 1/4 cup finely shredded fresh basil
- 2 tablespoons olive oil
- 1/8 teaspoon paprika (optional)

Directions

1. Place garlic, salt, tahini, and lemon juice into a food processor; process until smooth. Pour in the garbanzo beans and 1/2 cup olive oil; process until smooth again, scraping the sides of the bowl occasionally. Once smooth, add the sun-dried tomatoes, and pulse until they have been chopped to very small pieces and are incorporated into the hummus. Finally, add the basil, and pulse a few times until mixed in.
2. Spread the hummus into a shallow serving dish, and make a few decorative grooves on top. Refrigerate at least 1 hour, then drizzle with 2 tablespoons olive oil and sprinkle with paprika before serving. Serve with pita chips, crackers, fresh vegetables (carrots, celery, cucumber)

Baked Oatmeal

Ingredients

- 1 1/2 cups old fashioned oats
- 1 1/2 cups unsweetened vanilla Almond Breeze
- 1/2 cup unsweetened applesauce
- 1/2 cup dried apricot, chopped
- 1/2 cup raisins, chopped
- 1/2 cup blueberries, fresh
- 1/2 cup walnuts, chopped
- 1 teaspoon cinnamon
- 1/4 teaspoon salt

Directions

1. Preheat oven to 350 degrees.
2. Put all ingredients in a large bowl and stir well.
3. Transfer to an 8 by 8-inch baking dish that has been lightly rubbed with olive oil. Pour oatmeal mixture into dish.
4. Bake 45-50 minutes or until slightly browned and crispy on top.

Out of This World Cuban Beans (I've served these at MANY SEUCC functions they are always a hit)

Ingredients

- 1 tablespoon olive oil
- 2 cups onions, diced
- 1/2 cup red bell pepper, diced
- 1/2 cup green bell pepper, diced
- 2 tablespoons jalapenos, seeded and finely chopped
- 2 tablespoons garlic, minced
- 1 1/2 teaspoons ground cumin
- clove, 4 - whole
- 9 cups vegetable stock
- 3 tablespoons cilantro stems, finely chopped
- 1/2 orange, unpeeled

- 3 tablespoons cilantro leaves, finely chopped
- 1 teaspoon salt (to taste)

Directions

1. In a large pot over medium-high heat, add olive oil, onions, bell peppers and jalapenos and cook until vegetables are soft, 6 to 7 minutes.
2. Add garlic and cumin and cook for 1 minute.
3. Add beans, cloves, stock, and cilantro stems. (Add the smoked turkey if you desire)
4. Squeeze the orange over the pot and drop inches.
5. Bring liquid to a boil and then reduce heat to simmer.
6. Cook, partially covered, for 2 1/2 hours or until beans are very tender. Stir in chopped cilantro leaves and season with salt to taste.
7. Remove the orange before serving.
8. Yields 2 quarts.
9. You can do this in a crockpot too.

Sautéed Cherry Tomato and Couscous**Ingredients**

- 3 cups vegetable stock
- 1 1/2 cups couscous
- 1 tablespoon extra virgin olive oil
- 2 cups cherry tomatoes, cut in half
- 1/4 cup fresh spinach leaves, torn
- 1/4 cup chickpeas
- 2 garlic cloves, minced
- 1 shallot, minced
- 1 tablespoon fresh basil, chopped
- coarse salt, to taste
- fresh coarse ground black pepper, to taste

Directions

1. Place stock in a large saucepan over high heat. Bring to a boil and remove immediately from heat. Bring to a boil and remove immediately from heat. Season with salt and pepper. Add couscous, stir and cover. Let stand 5 minutes or until liquid is absorbed.

2. Meanwhile, heat oil in a large saute pan over medium high heat. When hot, add tomatoes, spinach, chick peas, garlic and shallot. Saute for 3 minutes or until tomatoes start to soften. Add basil and toss well. Season with salt and pepper.
3. Fluff couscous with a fork and transfer to serving bowl. Add tomato mixture and gently combine. Serve at room temperature.

Really REALLY Good Vegetarian Meatloaf

Ingredients

- 2 cups water
- 1 teaspoon salt
- 1 cup lentils
- 1 small onion, diced
- 1 cup quick-cooking oats
- 3/4 cup grated cheddar cheese or 3/4 cup swiss cheese, cheese or 3/4 cup monterey jack cheese or 3/4 cup American cheese
- 1 egg, beaten
- 4 1/2 ounces spaghetti sauce or 4 1/2 ounces tomato sauce
- 1 teaspoon garlic powder
- 1 teaspoon dried basil
- 1 tablespoon dried parsley
- 1/2 teaspoon seasoning salt
- 1/4 teaspoon black pepper

Directions

1. Add salt to water and boil in a saucepan.
2. Add lentils and simmer covered 25-30 minutes, until lentils are soft and most of water is evaporated.
3. Remove from fire.
4. Drain and partially mash lentils.
5. Scrape into mixing bowl and allow to cool slightly.
6. Stir in onion, oats and cheese until mixed.
7. Add egg, tomato sauce, garlic, basil, parsley, seasoning salt and pepper.
8. Mix well.

Daniel Fast BBQ Sauce

Ingredients

- 16 ounces tomato sauce
- 8 ounces no-sugar-added apricot jam
- 1 small onion, minced
- 1 garlic clove, minced
- olive oil, to coat pan
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika
- ground red pepper
- salt and pepper

Directions

1. Sauté onion in small amount of olive oil until caramelized.
2. Add other ingredients, blend well and heat through.
3. Adjust heat or sweetness with more or less spices or preserves.
4. May add other ingredients as desired such as smoke flavor, Worcestershire sauce or fresh ginger.
5. Delicious on ribs, pork or chicken.
6. Simple, yet very good!

Quick and Easy Corn and Black Bean Salad (I LOVE THIS)

Ingredients

- 1 (14 1/2 ounce) cans diced tomatoes
- 1 jalapeno, finely diced
- 1/2 red onion, finely diced
- 2 tablespoons lime juice, about 1 lime
- 1/2 teaspoon cumin
- 2-3 tablespoons cilantro, finely chopped
- 1/2 cup canned black beans, drained and rinsed
- 1/2 cup frozen corn

Directions

1. In a medium bowl mix together the tomatoes, onions, jalapeño, onion, lime juice, cumin and cilantro, beans and corn.
2. Refrigerate at least an hour and adjust seasonings to taste.

Balsamic Garlic Roasted Green Beans and Mushrooms

Ingredients

- 1 pound fresh green beans, trimmed and halved
- 8 ounces mushrooms, cleaned and halved
- 8-10 whole garlic cloves, halved
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper, to taste

Directions

1. Preheat oven to 450 degrees. Line a large rimmed baking sheet with foil and spray with non-stick cooking spray.
2. Spread green beans, mushrooms and garlic in an even layer on the prepared baking sheet.
3. In a small bowl, whisk together olive oil and balsamic vinegar. Drizzle over vegetables in pan and toss to coat evenly. Season with salt and pepper, to taste.
4. Bake for 20-25 minutes, or until beans are tender-crisp.

Rainbow Roasted Vegetables

Ingredients

- 1 2/3 cup chopped red bell peppers (250 g)
- 2 cups chopped carrots (250 g)
- 1 1/3 cup chopped yellow bell peppers (200 g)
- 1 2/3 cup chopped zucchini (250 g)
- 1 cup broccoli florets (100 g)
- 1 cup chopped red onions (200 g)
- 1 tbsp dried thyme
- Balsamic vinegar to taste

Directions

1. Preheat the oven to 400 °F or 200 °C.
2. Place the chopped vegetables onto a baking sheet, add the thyme and balsamic vinegar to taste.
3. Bake for about 25 minutes or until the vegetables are cooked.
4. Store the veggies in a sealed container in the fridge for 3 to 4 days.

Local Eateries for the Daniel Fast

Cheesecake Factor - Legacy Village (Beachwood Place)

- Try the Veggie Burger without the bread.
- Soup of the Day (stay away from cream based soups)

Tommy's on Coventry in Cleveland Heights

- A vegan friendly restaurant

Aladdin's Eatery (Several locations throughout Cleveland)

California Pizza Kitchen - Legacy Village

- Ask for their vegan menu. You can find it online before you go. Watch the sugar thought.

Fawaky Burst in South Euclid

BD's Mongolian BBQ on Coventry in Cleveland Heights

- Stir Fry galore

P.F. Changs in Beachwood

- Anything on the vegetarian menu can be requested as vegan.

The Fresh Fix of the Heights (NEW!)

Town Hall (Ohio City)

Burger King (YOU READ THAT RIGHT)

- MOST Burgher Kings have a morning star (soy meat) burger. It's flame broiled too. Yummy. Just remove the bread and have with mustard and veggies. No Cheese.

Visit: <http://veganincleveland.blogspot.com/> for other locations and places.

A Few Final Tips that Make the 10 Days No So Bad.

- Morningstar soy meat products are a great substitute if you are craving meat. Buy the crumbles and make spaghetti with "meat" sauce or tacos. I also like their grilled burgers.
- Indian Restaurants can usually accommodate your needs in a hurry.
- Earth Balance is a vegan brand that is sold at Whole Food. I LOVE LOVE LOVE the Vegan "Cheese" Puffs and the Coconut and Peanut Butter Spread, Earth balance Mindful Mayo isn't too bad either.

