

NUTTY CHERRY YOGURT SMOOTHIE

INGREDIENTS:

- 11 almonds; or 3 Tbsp of almond nut butter**
- 4 Tbsp of Greek, sheep, or goat milk yogurt** (adjust for thickness)
- 1 cup of revitalized or pure spring water** (adjust for thickness)
- 7 cherries** (pitted, fresh or frozen)
- 3 prunes; or 1 tsp of *Omega Nutrition Prune Extract***
- 1 Tbsp of *Omega Nutrition Cold Milled Flax Seeds***

DIRECTIONS:

Soak the almonds the night before, or in hot water for an hour, more or less. Peel the skin off under running water and add them into a blending container. Add the yogurt and water. To warm use boiled water. Wash the cherries and prunes, remove any pits, and add them. Add the Pumpkin Seed Protein Powder and the Cold Milled Flax Seeds. Blend the ingredients into a creamy smoothie.

ENJOY for breakfast!

Serves 1

Use **organic** ingredients

For A, B, & AB blood types

For O blood type see: **Cherry Banana Protein Smoothie**

Almonds are actually the seeds of the fruit of the almond tree, which is a cousin of the peach, cherry, and apricot trees. Almonds are classified into two categories: sweet (*Prunus amygdalu var. dulcis*) and bitter (*Prunus amygdalu var. amara*). The sweet variety, with its buttery taste, is the type eaten.

Almonds originated in western Asia and north Africa. Romans referred to them as the “Greek nut” in reference to the civilization who had first cultivated them.

Spanish missionaries brought almonds to California, several hundred years ago, where they thrived. Almonds are also grown in Mediterranean countries including Italy, Portugal, Spain, and Morocco.

Almonds contain 28 essential nutrients including vitamins, minerals, fatty acids, protein, and fiber. They are a rich source of vitamins E and B2, biotin, manganese, copper, phosphorus, magnesium, molybdenum, and fiber. Once for ounce, almonds are one of the most nutritionally dense nuts. Along with vitamin E, they are a good source of powerful antioxidants, including flavonoids.

Almonds provide protection against diabetes and cardiovascular disease. They can help reduce cholesterol levels and C-reactive protein (a marker of artery-damaging inflammation) as much as a first generation statin drugs.

The skin contains phytic acid and enzyme inhibitors that can interfere with absorption of nutrients. Removing the skin helps overcome this. However, recent studies found potent antioxidants in skin, such as catechins (found in green tea) and naringenin (found in grapefruit). Perhaps, the solution is to activate the almonds or consume a small amount of them with their skin.

Homemade almond milk is far superior to commercial almond milk because it is unprocessed, contains all its enzymes, and does not contain any added ingredients. Almond nut butter provides another option for enjoying the benefits of almonds in a more easily digested form.

While roasting loses some of the nutrition and may damage their valuable oils, dry roasting at a low temperature 160-170°F or 75°C minimizes this.

Almonds in their shell have the longest shelf life. Shelled almonds with their skin, in a sealed container/bag are a more convenient option and will last longer than almonds from a bulk bin. AVOID split, chopped, blanched, or slivered almonds as they quickly go rancid or moldy when exposed to moisture, air, light, and/or heat.

Select organic or spray-free almonds that are fresh and nicely colored. Read the ingredients on the label to make sure they do not contain sugar, corn syrup, flavors, vegetable oil, or preservatives. Store them in a sealed container in the fridge, or a cool dry pantry away from sunlight. Refrigerated almonds will keep for several months.

Indigenous to the rainforests of SE QLD and NE NSW, Australia, the **macadamia** is a genus of four species of trees and constituting part of the plant family Proteacea. They are also grown in Hawaii, New Zealand, California, and regions of Central & South America and South Africa. With their buttery flavor, they are considered to be the world's tastiest nuts.

Macadamia are a rich source of monounsaturated fatty acids, protein, dietary fiber, phytosterols, manganese, copper, magnesium, iron, phosphorus, zinc, thiamin, vitamin B6, niacin, riboflavin, pantothenic acid, and flavonoids, which convert into antioxidants such as polyphenols, flavones, and selenium. Macadamia also contain moderate amounts of folate, vitamins C and E, calcium, and potassium.

Select fresh unsalted, raw nuts in their hard shell, or lightly roasted nuts in a light protected container/package. Store them in the fridge or a cool dry pantry.

Native to Eastern Europe and Asia Minor regions the **cherry** is rich in unique and powerful antioxidant properties. Its red, purple, or blue polyphenolic flavonoid pigment compounds, which are concentrated in the skin, are known as anthocyanin glycosides. These anti-inflammatory agents help help relieve gout, arthritis, fibromyalgia, and sports injuries. The antioxidant compounds in tart cherries help fight cancers, aging, and neurological diseases, and pre-diabetes.

The cherry is also rich in stable antioxidant melatonin, which soothes the brain neurons, calms down nervous system irritability, relieves neurosis, insomnia, and headaches. The cherry also provides zinc, iron, potassium, manganese, and copper.

The cherry, especially tart cherries, are exceptionally rich in flavonoids polyphenolic antioxidants such as lutein, zeaxanthin, and beta carotene. These compounds act as protective scavengers against harmful free radicals and reactive oxygen species (ROS) that play a role in aging, cancers, and various disease processes.

The West Indian cherry, known as acerola, has exceptionally high levels of vitamin C. The cherry season is short. Select firm, ripe cherries and store them in the fridge.

Prunes, which are actually dried plums, originated from the Caspian Sea area over 2,000 years ago. Scientifically they are known as *Prunus domestica*, and belong to the Prunus genus of plants, which are relatives of the peach, nectarine, and almond. In Ancient Rome, there were over 300 varieties.

The Pilgrims introduced European varieties into the U.S. in the 17th century. Japanese varieties, originally from China, were introduced into the U.S. in the late 19th century. California, where the drying of prunes took hold in the middle of the 19th century, is now the world's leading producer of prunes.

Though naturally very sweet, prunes release their sugars slowly because of their high soluble (60% pectin) and insoluble fiber content. Thus, they help eliminate waste, lower cholesterol, and in the prevention of heart disease and cancer. Their insoluble fiber also promotes friendly bacteria in the large intestine, contributing to colon health and in the relief of constipation.

Prunes/dried plums are high in unique phytonutrients and increase the absorption of iron. They are also rich in potassium, manganese, iron, vitamins K, B, and C, beta carotene, lutein/zeaxanthin, phenols, and other antioxidants. The phenols, neochlorogenic and chlorogenic acid in prunes neutralize superoxide anion radicals and prevent oxygen-based damage to fats.

A new variety of plum, called Queen Garnet, has recently been developed in Australia. It has exceptional health benefits, with its high amount of anthocyanin and ability to assist in weight loss.

Select prunes that are rich in color, plump, shiny, relatively soft, and free of mold and preservatives such as sulfites. Prunes can last up to 6 months when refrigerated in an airtight container. To soften and clean, wash in warm water.

Yogurt is rich in protein (80% casein), calcium, phosphorus, and potassium. Plus, it contains vitamins A, and B, magnesium, manganese, selenium, and a type of saturated fat that is needed for nerve communication. It is also lower in lactose than milk, making it easier to digest for people who are lactose intolerable. Yogurt's live cultures such as *Lactobacillus*, (a friendly bacteria that ferments milk into yogurt) and other probiotics aids digestion, promotes gut flora health, and boosts immunity by warding off infections from harmful bacteria. Yogurt is also helpful in restoring friendly gut bacteria/flora after antibiotics and vaginal infections. Yogurt increases the body's fat burning capacity and provides some B-12, which is most important for vegetarians.

Greek yogurt makers add an extra step to their process to drain out excess water, lactose, and minerals. This produces a creamy, rich yogurt with less sugar and more protein than other cow milk yogurts.

Goat milk yogurt is lower in fat and higher in calcium than cow's milk yogurt. Plus, its smaller fat molecules are closer to human milk, making them more digestible than those found in cow's milk.

Yogurt is often used as a dessert and to flavor a number of dishes in Eastern cuisines. AVOID commercial, sugary, fruit flavoured and sweetened yogurts.

Serves 1

Use **organic** ingredients

Suitable for A, B, & AB blood types

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