Tempeh & Shiitake Mushroom Stir-Fry

Health Food Store Ingredients*
- Coconut Oil
- Lightlife Garden Veggie Tempeh
- Shiitake Mushroom
- Asparagus
- Sprouted Red Lentils
- Sprouted Mung Beans
- Mixed Salad Greens
- San-J Tamari Sauce
- Simply Organic BBQ Spice
- Barlean’s Flax Oil
- Annie’s Woodstock Dressing
*Always Buy Organic

Rinse and cube the tempeh. Add to a pan on medium heat with coconut oil. Fry and stir until browned.

Add Shiitake mushrooms and Asparagus and continue to fry until everything is browned, just a little.

Add water first, then 2 or 3 teaspoons of tamari sauce, and then add BBQ spice. Stir another minute & serve.

Restore Health with Natural Living

The Beginner’s Guide to Natural Living

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240 pages • Softcover • $17.95
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www.TheNaturalGuide.com

Videos & Recipes by Larry Cook
www.YouTube.com/larrycook333
Herb Tofu Bean & Broccoli Stir-Fry

Health Food Store Ingredients*
- Coconut Oil
- Firm, herbed Tofu
- Westbrae Chili Beans
- Broccoli
- San-J Shoyu Sauce
- Simply Organic Cumin
- Salad Greens
- Sprouted Lentils & Mung Beans
- Tomato
- Barlean’s Flax Oil
- Annie’s Woodstock Dressing
*Always Buy Organic

Heat pan on medium heat. Add coconut oil, and then add diced tofu. Brown the tofu on all sides, stirring occasionally. Once the tofu is almost browned...

Add the broccoli and fry for about a minute or so. Add more coconut oil if required to get the broccoli to brown (slightly). Then add the chili beans.

Add three to four teaspoons of the shoyu sauce and a few shakes of cumin. Stir constantly, then simmer on low heat for a couple of minutes. Make salad & enjoy!
**Amy’s Texas Veggie Burger with Sprouts**

**Health Food Store Ingredients**

- Coconut Oil
- Amy’s Texas Veggie Burger
- Ezekiel Sesame Bread
- Earth Balance Buttery Spread
- Vegenaise Grapeseed Oil Spread
- Tomato
- Alfalfa Sprouts

*Always Buy Organic*

Add a veggie patty to a little coconut oil in a medium heated frying pan. Flip the patty on a regular basis.

Toast the bread, and then spread on Earth Balance Buttery Spread and Vegenaise spread.

Add sliced tomato, sprouts and the patty. Enjoy!

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Videos & Recipes by Larry Cook

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Kale Almond Butter Red Miso Soup

Boil water. Grate the ginger and add to water. Peel and dice the burdock root and add to the water. Boil for at least 2 minutes before adding next ingredients.

Peel and grate the daikon root. Finely chop the kale. Chop the broccoli. Reduce the heat and add the almond butter. Stir in well. Add veggies. Use low heat.

Add dulse seaweed. Add miso paste. Use very low heat or turn off heat (do not boil!). Completely stir in the miso paste. Taste the soup; add miso paste to taste.
Chili Bean Ginger Barley Miso Soup

Health Food Store Ingredients*

Ginger
Westbrea Chili Beans
Kale
Daikon Root
Almond Butter
Dulse Seaweed
Miso Master Barley Miso Paste
Barlean’s Flax Oil
*Always Buy Organic

Boil water. Grate the ginger and add it to the water. Boil for at least 2 minutes before adding the next ingredients.

Peel and grate the daikon root. Finely chop the kale. Put the chili beans into the water. Bring to simmer. Stir in the almond butter. Then add kale and daikon.

Add dulse seaweed. Add miso paste. Use very low heat or turn off heat (do not boil!). Completely stir in the miso paste. Taste the soup; add miso paste to taste.

Video & Recipes by Larry Cook
www.youtube.com/larrycook333
Mashed Potatoes - Shiitake Mushroom Gravy

Health Food Store Ingredients*
- Yukon Gold Potatoes
- Real Salt Sea Salt
- Pacific Soy Oatmeal Milk
- Earth Balance Buttery Spread
- Shiitake Mushroom
- White Onion
- Coconut Oil
- San-J Shoyu Sauce
- Olive Oil
- Crushed Rosemary
- Nutritional Yeast
- Corn Starch

*Always Buy Organic

Boil water. Peel and chop potatoes, then add to water. Boil until soft. Dice Shiitake mushroom. Dice onion. Mash the potatoes with oat milk and buttery spread.

Stir fry mushroom and onion in coconut oil. Once browned, add water saved from potatoes. Add a liberal amount of shoyu sauce along with nutritional yeast.

Add some olive oil, and then add crushed rosemary. Stir mixture and simmer. Taste. Add more ingredients as needed to taste. Thicken sauce with corn starch.
Ginger Chickpea Miso Soup

Bring 1/4 pot of water to a boil. Peel and grate the ginger, and then add to the water. Boil for 2 minutes.

Peel and grate the daikon root. Reduce the heat to a simmer. Add dulse seaweed to the soup. Add the daikon root to the soup. Turn the heat down to low.

Using several scoops, add the miso paste. Stir in the miso paste, which will take several minutes. Taste. Add more if there isn’t enough flavor. Do not boil!

Health Food Store Ingredients*
Miso Master Chickpea Miso Paste
Ginger
Daiikon Root
Dulse Seaweed
Barlean’s Flax Oil
*Always Buy Organic

Restore Health with Natural Living

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Videos & Recipes by Larry Cook
www.YouTube.com/larrycook333
BBQ Tempeh Corn Tortilla Buritto

**Health Food Store Ingredients**
- Coconut Oil
- Lightlife 3 Grain Tempeh
- Westbrea Chili Beans
- Jalapeno Pepper
- San-J Shoyu Sauce
- Simply Organic BBQ Spice
- Food for Life Corn Tortillas
- Tomato • Daikon Root
- Avocado • Sprouts
- Barlean’s Flax Oil
- Annie’s Woodstock Dressing

*Always Buy Organic*

Heat pan on medium heat. Add coconut oil. Cube tempeh, and add to pan. Stir the tempeh until golden brown. Dice jalapeno pepper. Open can of beans.

Add jalapeno to tempeh. Fry for a minute or so. Add 1/2 can of beans, including liquid. Add water. Add shoyu sauce. Add cumin. Stir. Cook for 1 or 2 mins.

Simmer on low. Peel and grate daikon root. Dice 1/2 tomato. Prepare avocado. Add tortillas to plate, add mixture, add veggies. Top with flax oil and dressing.
Refried Bean & Shiitake Mushroom Burrito

Health Food Store Ingredients*
- Coconut Oil
- Shiitake Mushroom
- Red Onion
- Jalapeno Pepper
- Amy’s Refried Beans–Black
- San-J Shoyu Sauce
- Simply Organic Cumin Spice
- Food for Life Flour Tortillas
- Tomato
- Red Lentils
- Avocado
- Sprouts
- Barlean’s Flax Oil
- Annie’s Woodstock Dressing
*Always Buy Organic

Heat pan on medium heat. Add coconut oil. Dice mushroom and onion. Add both to pan and stir for a few minutes until browned. Stir jalapeño and fry.

Add 1/2 can of refried beans. Add shoyu sauce. Add cumin. Add a little water if mixture sticks to pan. Cook until hot. Dice tomato. Prepare avocado.

Heat tortilla in separate pan. Add mixture to heated tortilla. Add tomato, lentils, avocado and sprouts. Add flax oil and Woodstock dressing. Fold or eat open face.

Videos & Recipes by Larry Cook
www.YouTube.com/larrycook333