

# Earth's Nutrition

## VITAMIN and MINERAL Food Concentrate

For Energy, Weight Loss, Emotional Balance, Healthy Blood, and Rapid Healing of Injuries

### Earth's Nutrition Recipes:

You can mix this formula with 4 to 8 ounces of water and drink as is. Or, you could add a little stevia (around 4 drops of liquid stevia can work wonders for this formula – I like berry-flavored liquid stevia, but chocolate, chocolate raspberry, English Toffee, Hazelnut, Orange flavors work well, too) The secret to getting these greens to taste good is in the recipe. Use apples, bananas, nondairy milks and natural sweeteners. Citrus can add a nice tang, and Coconut milk powder can also add to the enjoyment of this formula.

Please see green smoothie and juice ideas below:

### Fruit Smoothie Recipe:



- 3 to 4 oz. Apple Juice
- 3 to 4 oz. Purified Water
- 1 to 2 TBS **Earth's Nutrition** (Start with 1 TBS)
- 1/4 cup Frozen fruit (strawberries are great, but also any other berries, bananas, mangoes, peaches, etc.)
- 1/4 to 1/2 cup Soy, rice or almond milk (gives it a creamy taste)
- Optional: Maple syrup or stevia if needed or if nondairy milk is unsweetened



Place in blender, blend on high for a few minutes and turn it into smoothie. I can't even taste the Earth's Nutrition powder when I make it up this way. As long as there are no diabetes or Candida problems, this would be a tasty option.

### Green Lemonade: (fast)

- Juice of ½ Lemon
- 7 ounces Water
- 12 drops Liquid Stevia
- 2 TBS **Earth's Nutrition**



## **Re-Hydrate! (fast)**

The coconut water and lemon juice in this recipe help rehydrate after a workout or after being sick, but you can drink it every day if you need the perfect hydration.

- 7 ounces Coconut water (from young Thai coconuts)
- Juice of ½ Lemon
- Tiny pinch Celtic salt or pink Himalayan salt
- Optional: 3 - 4 drops Liquid Stevia (Orange flavor tastes best, but also plain stevia or lemon flavor)
- 2 TBS **Earth's Nutrition**



## **Cherry Hydrate (fast)**

- 8 ounces Coconut water (from young Thai coconuts)
- 2 TBS Tart Cherry Concentrate
- 2 TBS **Earth's Nutrition**



## **Green Delight: (fast)**

- 7 ounces Purified Water
- 4 to 6 drops Liquid stevia (good flavors are chocolate, chocolate raspberry, hazelnut, berry, English Toffee)
- 1 to 2 tsp Coconut Milk Powder or unsweetened nondairy milk
- 2 TBS **Earth's Nutrition**

## **Raspberry “C” Greens: (fast)**

- 1 packet Raspberry Ener-C Vitamin C Packet
- 7 ounces Purified Water
- 2 TBS **Earth's Nutrition**



## **Sour Gummy Banana Berry Smoothie**

- ½ cup Coconut Milk Yogurt
- ½ cup Unsweetened Nondairy Milk (non-GMO soy milk, coconut milk, almond milk, etc.)
- ½ frozen Banana
- ¼ cup fresh blueberries
- Juice of ½ Lemon
- 1 healing Tablespoon Almond Butter
- 8 drops Liquid Stevia (Valencia Orange Flavor)
- 2 TBS **Earth's Nutrition**

Add all ingredients to a personal blender. Blend in a high-speed blender on high speed until smooth.



## Pineapple/ Grapefruit Juice blend

This is my favorite juice blend recipe: the pineapple and grapefruit juice give this recipe a nice “tang.”



- 3 oz. Fresh Pineapple juice
- 3 oz. Fresh Grapefruit juice
- 3 oz. Purified/ Filtered water
- 2 TBS **Earth's Nutrition**



Add all ingredients to a personal blender. Blend on high for a few seconds. Or, add ingredients to a jar with a lid, close lid, & shake jar for a few seconds.

## Orange Creamsicle:



- 4 oz. Orange Juice
- 4 oz Nondairy Milk (soy, almond, or rice milk)
- 2 TBS **Earth's Nutrition**
- Optional: 1/4 cup Frozen Peaches
- Optional: Stevia or natural sweetener to taste if your nondairy milk is unsweetened

## Carrot Juice:

Some people love **Earth's Nutrition** with carrot juice because carrot juice is sweet.



- 4 oz. Fresh carrot juice
- 4 oz. purified/ filtered water
- 2 TBS **Earth's Nutrition**
- If you have Candida or blood sugar issues, dilute carrot juice with an equal amount of water as written or use a blend of just a little carrot with other veggies like cucumber, zucchini, parsley, spinach, beet, ginger.

## Virgin Pina Colada:



- 4 oz. Pineapple/coconut juice combo (bottled at health food stores)
- 4 oz. Purified/ filtered water
- 2 TBS **Earth's Nutrition**

Blend on high until smooth

OR

- 4 oz. Fresh Pineapple Juice
- 4 oz. Purified/ Filtered Water
- 2 TBS Organic Flaked Coconut
- 2 TBS **Earth's Nutrition**
- optional: Stevia or other Natural sweetener

### **Veggie Juice Combo:**

- Several Carrots
- 1 stalk Celery
- 1/2 Beet
- Handful Parsley
- 2 TBS **Earth's Nutrition**



Juice the veggies and add to a jar with a lid. Add Earth's Nutrition, screw the lid on and shake jar for a few seconds until thoroughly mixed. Since there are no fillers or emulsifiers in this formula, shaking it helps prevent clumps from forming in your drink. The carrots and beets make it sweet.

*Variation for diabetics, Candida sufferers or purists:* Leave out the carrots and beets and add Zucchini or green onion if you want a non-sweet drink.

### **With Protein Powder or Nondairy Milk:**

I've had people tell me, "When I add my protein powder with it, it tastes better." If you have a protein powder you usually take, this could be an option as well. If you do not take protein powder, you can get the same taste if you add in a couple ounces nondairy milk (almond milk, coconut milk, any nut or seed milk)

### **Conventional Beverages:**

If you're not a health nut, and the thought of juicing or making a smoothie makes you go "bleh", I understand. If you can get this formula into your body, it's going to work wonders for you! I've had people who added it to natural raspberry soda and they loved it! I've known people to add it to beer, milk and even cola drinks. (Maybe I can get you off of soda pop later, but hey - get this formula down and it'll help you.)

If I run out of ideas, I walk into the nearest juice bar and look to see what they're putting in their smoothies. There are endless options for what you can mix with **Earth's Nutrition!** **[Click here to see more info and order Earth's Nutrition](#)**

**Good Luck and Good Health To You!**

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