

Meal Maker for Everyone

Including directions for baby food and tube feeds





Step 1: Choose Ingredients

In a mixing bowl or blender pitcher (for tube feeds or baby food), add the following:



Fiber: Three Kinds of Produce

Equal amounts of each kind of the following produce (leafy greens, sulfur-rich vegetables, and colored produce). See Guide to Greens, Sulfur-Rich Vegetables, and Colored Produce for more information: feedbrain.com/produce



1-3 fist size portions of each kind of produce per day (roughly equal portions of each)



See Guide to Green and Sulfur-Rich Lettuce (not iceberg)

Spring Mix Kale* Arugula* Chard Mustard Greens* Radicchio * Watercress*. etc.



See Guide to Green and Sulfur-Rich

Broccoli and Cauliflower Burssels sprouts Cabbage, all colors Onions, all colors Garlic **Turnips & Radishes** Asparagus**

Fennel, etc.

Oranges Grapefruits Beets Berries Pumpkin Squash Avocado

Okra

See Vibrant Color Guide Citrus Celery Carrots Asparagus* Avocado Olives Cucumber (with skin) Zucchini (with skin), etc.

Protein



pieces of meat/day

Roughly 2-4 fist-sized

If vegetarian or vegan, use foods with complete amino acid profiles (avoid soy) and work with a dietitian. Visit feedbrain.com/vegan for more information

Cook well tolerated meat or fish to your preference***

0.75 oz to 1.5 oz of meat per 10lbs of body weight per day (about 2-4 fist sized pieces)

Red meat, organ meat, and fatty fish like salmon are preferred ***

Add well tolerated brain-supportive fats and oils. We want to supply as much brain supportive fat as tolerated by the Fat individual. At least 0.3 g per lbs of body weight. See the Guide to Fats & Oils for oils to avoid. Oils high in DHA (in **bold**) have been shown to be neuroprotective in high dosages and are desirable. Learn more at feedabrain.com/dha



Avocado Oil Ghee Palm Oil Almond Oil Tallow

Lard Macadamia Oil Poultry & Duck Fat Extra Virgin Olive Oil Coconut Oil

Fish Oil (not for cooking) Cod Liver Oil (not for cooking) Algae Oil (not for cooking) MCT Oil (not for cooking) Cocoa Butter (can be melted)

Step 2: Add Supplements and Prepare

1. Consider supplements for digestion (to ensure absorption of nutrients) and synaptogenesis (feedbrain.com/supplements).

2. If making baby or tube feeds, continue to step three. Otherwise, mix and enjoy!

For Gastric Feeds or Baby Food

- 3. Add water or bone broth to the blender until solid food and supplements are submerged (feedabrain.com/broth).
- 4. Puree until smooth, adding more liquid if needed to get the feed to the right consistency.
- Let the feed come to a comfortable temperature before feeding.

Copyright © 2018 by Feed a Brain | The term Feed a Brain is a trademark of Feed a Brain LLC. | Information provided is not intended to replace the services of a physician nor does it constitute a physician patient relationship.

*Also in the Sulfur-Rich Vegetables category **Also in the Colored Fruits and Vegetables category *** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness Adapted from The Wahls Protocol by Terry Wahls and Eve Adamson, copyright © 2014 by Dr. Terry Wahls LLC. Used by permission of Avery, an imprint of Penguin Publishing Group, a division of Penguin Random House LLC.