Upon Arising

To help balance your stomach, after eating raw fruit or drinking citrus, wait twenty minutes before eating again. Freshly squeezed juice from one lemon. Add enough water to make ¼ cup or– Orange juice freshly squeezed (wait 20 minutes after citrus before eating) or– Grapefruit juice freshly squeezed (Caution can interfere with certain medications). Throughout the day, if permitted, drink water equal to twice your output to turn off vasopressin, a hormone that stimulates cyst growth.

Breakfast Menu

To help balance your stomach, after eating raw fruit or drinking citrus, wait 20 minutes before eating again.
Fruit: Raw fresh fruit in season locally grown (AVOID starfruit, rhubarb, strawberry, whole blueberry, whole cranberries, plum, prunes, noni, tamarind)
Fruit: Freshly sliced grapefruit (caution interferes with certain medications)
Fruit: Bananas, apples or stewed fruit.
Cereal: Spelt, rye, kamut, barley, grits, corn meal, steel cut oats, oatmeal cereal (soak grains overnight).
Cereal: Corn meal with chopped dates (soak corn meal overnight).
Cereal: Cold cereal with almond, coconut milk. Spelt, rye, kamut, barley or corn cereal.
Cereal: Prepare ½ cup of spelt kernels that have been soaked overnight to diminish phytic acid. Whole spelt kernels chopped have been likened to ground nuts. The following morning heat and top with banana or cinnamon apples.
Toasted non-yeasted English Muffin with all fruit spread. Bread made with spelt, rye, kamut, or corn.
Toasted non-yeasted bread with all fruit jam. Bread made with spelt, rye, kamut, corn.
Toasted non-yeasted bagel with a poached egg yolk. Bagel made with spelt, rye, kamut, barley, or corn.
Toasted non-yeasted toast with tupelo honey, almond butter.
Bread made with spelt, rye, kamut, barley or corn.
Toasted non-yeasted spelt, rye, kamut, barley or corn pita stuffed with chopped cilantro, garlic, and avocado.
Toasted non-yeasted pita: Stuffed with steamed chopped vegetables.
Toasted non-yeasted toast with sautéed mushrooms, almond butter, cashew butter or avocado.
Crêpes made from spelt, rye, kamut, or corn and without yeast. Allow water and flour to ferment overnight.
Plant Based Alkaline Diet

Low salt or 1200 mg sodium   -   Neutral Protein 0.6 Grams Protein/KG Body Weight

Water or twice your Urinary Output

**Breakfast Menu**

Non-yeasted breads made with spelt, rye, kamut, barley, corn: the dough (flour and water mixture) for baking non-yeasted breads is allowed to rise for about 7 hours before it is baked. Unlike yeasted breads which rise quickly; non-yeasted breads release their digestive enzymes in the lactic acid ferment that takes place. Lactic acid can be blown off by several deep breathes throughout the day. Other acids produced by the body increase the workload of the kidneys. For non-yeasted bread recipe [click here](#). After eating non-yeasted spelt bread many have noticed that they never come away with a bloated feeling. It is the same with nuts, beans, legumes and seeds that have been presoaked to lessen their phytic acid content. With large ever expanding cystic organs, it is useful to minimize bloating. Many with liver cysts take H2 blockers. In theory this slows down secretin and prevents liver cysts from expanding.

Liquids: Enjoy liquids following food.

Herb Tea: Chamomile, chamomile citrus, hibiscus, lemon grass, lemon thyme, lemon water, linden flower, milk thistle, rose hips, saffron tea, silymarin, sugar cookie sleigh ride, thyme, tilleul, veronica tea.

Roasted Grain Beverage: barley brew, barley cup, cafix, caro, carob powder, inka, java herb uncoffee, kara kara, organic instant grain, prewetts chicory, roma, spelt kaffee, teeccino.

Water: Lemon water, mineral water, water that has been standing for 24 hours to dissipate any residual chlorine.

**Morning Snack**

To help balance your stomach, after eating raw fruit or drinking citrus, wait twenty minutes before eating again.

Fruit: 20 minutes before lunch have an alkaline fruit: apple, pear, kiwi, mango, pineapple, cherries, grapes, banana.

Fruit dried: Apricot, raisins, mango without sugar, cherries, dates, apples.

Juice: Cabbage-almond, apple, beet-apple, kale-grape.

Unsalted spelt pretzels, unsalted spelt crackers.

Nuts: (7) almonds unsalted.

Nuts: Young coconut water and enjoy the spoon meat.

Nuts: Roasted chestnuts.

Vegetables: Raw carrots, jicama, (5) radish, turnip

Liquids: Enjoy liquids after eating food.

Herb Tea: Chamomile, chamomile citrus, hibiscus, lemon grass, lemon thyme, lemon water, lemon zinger, linden flower, milk thistle, rose hips, saffron tea, silymarin, sugar cookie sleigh ride, thyme, tilleul, veronica tea.

Roasted Grain Beverage: barley brew, barley cup, cafix, caro, carob powder, inka, java herb uncoffee, kara kara, organic instant grain, prewetts chicory, roma, spelt kaffee, teeccino.

Water: Lemon water, mineral water, water that has been standing for 24 hours to dissipate any residual chlorine.
PLD-P LD DIET MENUS

Plant Based Alkaline Diet

Low salt or 1200 mg sodium - Neutral Protein 0.6 Grams Protein/KG Body Weight
Water or twice your Urinary Output

Lunch

Soup: Turnip, watercress, vegetable, squash, corn, broccoli, black bean, lentil, mung bean, white bean, or flageolet soup. Presoak beans for 2-3 days; by rinsing under running water, this diminishes phytates and makes beans more digestible.
Soup: Lentil soup with barley.
Soup: Coconut milk and vegetables.
Soup: Sides-spelt toast, spelt crackers, corn tortillas, rye crackers.
Salad: Romaine lettuce, sliced radish, diced carrot, purple onion, mushrooms, jicama, turnip. Salad dressing lemon juice, olive oil, garlic and fresh leaf herbs.
Salad: Romaine salad with chicory, frisée, red onions, garlic, mint.
Sandwich: Almond vegetable pate spelt, kamut, or corn. or sliced cucumber used like a bread or cracker.
Sandwich: Vegetable burger without soy, wheat on non-yeasted bread made with spelt, kamut, barley or corn.
Sandwich: Almond butter and fruit spread on non-yeasted bread made with spelt, kamut, barley or corn.
Sandwich: Avocado and radish sprout on corn tortillas.
Sandwich: Avocado, onion, garlic, radish sprouts with a squeeze of lemon on non-yeasted bread made with spelt, kamut, or corn.
Sandwich: Walnut vegetable Paté with romaine lettuce, thinly sliced purple onion, and cucumber.
Sandwich: Hummus on a non-yeasted pocket pita made with spelt, kamut, or corn.
Vegetables: Moroccan vegetables and beans.
Vegetables: Steamed chopped vegetables in a spelt pita.
Vegetables: Vegetables wrapped in a romaine lettuce leaf.
Vegetables: Buddha’s delight.

Liquids: Enjoy liquids after eating food.
Herb Tea: Chamomile, chamomile citrus, hibiscus, lemon grass, lemon thyme, lemon water, linden flower, milk thistle, rose hips, saffron tea, silymarin, sugar cookie sleigh ride, thyme, tilleul, veronica tea.
Roasted Grain Beverage: barley brew, barley cup, cafix, caro, carob powder, inka, java herb uncoffee, kara kara, organic instant grain, prewetts chichory, roma, spelt kaffee, teecino.
Water: Lemon water, mineral water, water that has been standing for 24 hours to dissipate any residual chlorine.
Afternoon Snack

Juice: Cucumber juice, vegetable juice freshly made, carrot juice, Perrier mineral water with 100% cranberry juice.
Vegetables: Crudités, cucumber, carrots, jicama, sunchoke.
Vegetables: Corn tortillas wrapped around steamed vegetables or avocado and radish sprouts.

Liquids: Enjoy liquids after eating food.
Herb Tea: Chamomile, chamomile citrus, hibiscus, lemon grass, lemon thyme, lemon water, linden flower, milk thistle, rose hips, saffron tea, silymarin, sugar cookie sleigh ride, thyme, tilleul, veronica tea.
Roasted Grain Beverage: barley brew, barley cup, cafix, carob powder, inka, java herb uncoffee, kara kara, organic instant grain, prewetts chicory, roma, spelt kaffee, teecino.
Water: Lemon water, mineral water, water that has been standing for 24 hours to dissipate any residual chlorine.

Dinner

Fresh Spring Roll with cubed carrots, onions, peas, radish, Mint served with spelt noodles.
Pasta: Spelt Pasta Fettuccine with vegetables: roasted squash, chard, kale, almonds, spring onions
Pie: Vegetable pie
Pie: Wild Mushroom Shepherd’s pie made with root vegetables
Pizza made with spelt and without yeast: use mushroom, onion, garlic, or cilantro.
Polenta Fried with Roasted vegetables
Vegetables: Roasted root vegetables: rutabagas, carrots, sweet potatoes, turnips, beets.
Vegetables: Steamed array of vegetables: corn, squash, onion, garlic, celeriac, pumpkin, sunchokes, artichokes.
Vegetables: Brown rice risotto caution arsenic.
Vegetables: Vegetables mixed with spelt pasta. To diminish symptoms AVOID tomatoes, bell peppers, eggplant, potatoes.
Vegetables: All vegetable Terrines or Pate
Vegetables: All vegetable Tagine chick peas, saffron, cilantro over quinoa
Vegetables: Corn cakes with walnut sauce, braised oxblood carrots with fennel pasta.
Vegetables: Mushroom tart with leeks.
Vegetables: Curries cauliflower and root vegetables with spelt.
Vegetables: Moroccan vegetable food
Late Night Snack

Water: Place water by the bed with a lemon slice if desired.
Juice: Grape juice (all juice) with 2 ounces of Perrier
Juice: Cranberry juice (all juice) with 2 ounces of Perrier
Herb Tea: Chamomile tea with tupelo honey.
Herb Tea: Chamomile citrus, hibiscus, lemon thyme, saffron tea, rose hips, veronica tea.
Herb Tea: Saffron tea without honey

Recipe Inspirations

http://www.PKDrecipes.com