

french leek soup diet

french leek soup diet is gaining popularity as a flavorful and nutritious approach to weight management and healthy living. This diet centers around the consumption of French leek soup, a hearty yet low-calorie dish rich in vitamins, minerals, and dietary fiber. The French leek soup diet is often praised for its simplicity, detoxifying properties, and potential to promote weight loss without sacrificing essential nutrients. This article explores the background and principles of the French leek soup diet, its health benefits, preparation methods, and practical tips for incorporating it into a balanced lifestyle. Additionally, it addresses potential considerations and variations to suit individual dietary needs. Readers will gain a comprehensive understanding of how the French leek soup diet can support wellness goals effectively.

- Understanding the French Leek Soup Diet
- Health Benefits of French Leek Soup
- Key Ingredients and Nutritional Profile
- How to Prepare French Leek Soup
- Incorporating the French Leek Soup Diet into Daily Life
- Potential Considerations and Variations

Understanding the French Leek Soup Diet

The French leek soup diet is a dietary plan that emphasizes the consumption of a traditional French leek soup as a central component of daily meals. This diet is rooted in the idea that incorporating nutrient-dense, low-calorie soups can help control caloric intake and support weight loss efforts. French leek soup typically combines leeks, potatoes, broth, and seasoning to create a flavorful and filling dish. The diet encourages eating this soup primarily during meals to promote satiety while maintaining a caloric deficit, which is essential for weight loss.

Origin and Popularity

The French leek soup diet draws inspiration from classic French cuisine, where leeks are a staple vegetable used in various dishes. The diet gained popularity due to the soup's appealing taste and its suitability for detox and cleansing regimens. Because of its simplicity and ease of preparation, the French leek soup diet is

accessible to many individuals seeking a structured yet flexible approach to healthy eating and weight control.

Core Principles

The diet's core principles revolve around consuming the soup regularly, preferably at least once daily, while complementing it with balanced portions of lean proteins, vegetables, and whole grains. It promotes hydration, encourages the reduction of processed foods, and supports the inclusion of natural, whole-food ingredients. The French leek soup diet is not a long-term restrictive plan but rather a short-term strategy to jumpstart healthier eating habits.

Health Benefits of French Leek Soup

Incorporating French leek soup into a diet offers a range of health benefits beyond weight management. Its key ingredients provide essential nutrients that support overall wellness. The soup's high fiber content aids digestion, while its low-calorie nature helps maintain energy balance. Additionally, French leek soup contains antioxidants and vitamins that contribute to immune function and cardiovascular health.

Weight Loss Support

The French leek soup diet supports weight loss by promoting feelings of fullness with minimal calories. The fiber in leeks and potatoes slows digestion, reducing hunger and preventing overeating. The soup's liquid form also helps increase hydration, which is important for metabolism and appetite control.

Detoxification and Digestive Health

Leeks are rich in prebiotics, which nourish beneficial gut bacteria, improving digestive health. The soup's composition facilitates gentle detoxification by flushing out toxins and reducing bloating. This natural cleansing effect can enhance nutrient absorption and promote a healthy gut environment.

Key Ingredients and Nutritional Profile

The nutritional value of French leek soup is derived from its simple yet wholesome ingredients. Understanding these components helps clarify why this soup is a valuable addition to a balanced diet.

Main Ingredients

- **Leeks:** Low in calories and rich in vitamins A, C, and K, as well as antioxidants and fiber.
- **Potatoes:** Provide complex carbohydrates and potassium, contributing to satiety and electrolyte balance.
- **Vegetable or Chicken Broth:** Adds flavor and essential minerals without excess calories.
- **Onion and Garlic:** Enhance taste and possess anti-inflammatory and immune-boosting properties.
- **Seasonings (e.g., bay leaves, thyme, pepper):** Provide aromatic qualities and additional antioxidants.

Nutritional Benefits

French leek soup is a source of dietary fiber, which promotes digestive regularity and lowers cholesterol levels. It is naturally low in fat and sugar, making it suitable for calorie-conscious diets. The soup provides essential micronutrients such as vitamin C, folate, and manganese, which support metabolic functions and cellular health.

How to Prepare French Leek Soup

Preparing authentic French leek soup is straightforward and requires minimal ingredients and time. Following a consistent recipe ensures the soup maintains its nutritional benefits and gastronomic appeal.

Traditional Preparation Method

The classic method involves washing and slicing fresh leeks, sautéing them with onions and garlic in a small amount of healthy fat such as olive oil, then simmering with peeled potatoes and broth until tender. The mixture is typically pureed to create a smooth, creamy texture without the need for heavy cream, preserving the soup's lightness.

Step-by-Step Recipe

1. Clean and slice 3 to 4 medium leeks, using only the white and light green parts.

2. In a large pot, heat 1 tablespoon of olive oil and sauté the leeks, 1 chopped onion, and 2 cloves of minced garlic until soft.
3. Add 2 peeled and diced potatoes and 4 cups of vegetable or chicken broth.
4. Season with salt, pepper, and herbs such as thyme and bay leaves.
5. Bring to a boil, then reduce heat and simmer for 20 to 25 minutes until vegetables are tender.
6. Remove bay leaves and use an immersion blender to puree the soup until smooth.
7. Adjust seasoning as needed and serve warm.

Incorporating the French Leek Soup Diet into Daily Life

Successfully adopting the French leek soup diet requires practical strategies to integrate this nourishing soup into everyday meals while maintaining nutritional balance and variety.

Meal Planning and Frequency

The diet can be followed by consuming French leek soup once or twice daily, often replacing one or two meals. It is important to complement the soup with nutrient-rich foods such as lean proteins, fresh vegetables, and whole grains during other meals to ensure adequate nutrient intake. Planning meals ahead of time helps maintain consistency and avoid reliance on processed or high-calorie alternatives.

Tips for Enhancing Satiety and Flavor

Adding herbs and spices can enhance the flavor profile without adding calories. Incorporating a small portion of protein, such as grilled chicken or legumes, alongside the soup can increase satiety and support muscle health. Drinking plenty of water and engaging in regular physical activity further supports the goals of the French leek soup diet.

Potential Considerations and Variations

While the French leek soup diet offers numerous benefits, certain considerations and adaptations may be necessary based on individual health conditions, dietary preferences, and lifestyle requirements.

Allergies and Sensitivities

Individuals with allergies to onions, leeks, or other ingredients should avoid or substitute these components accordingly. Alternative vegetables such as celery or fennel can be used to maintain flavor and texture. Consulting a healthcare professional before starting any new diet, especially for those with medical conditions, is advisable.

Dietary Modifications

The French leek soup diet can be modified to fit vegetarian, vegan, or gluten-free lifestyles by selecting appropriate broths and avoiding animal-based products or allergens. For increased protein intake, plant-based proteins like tofu or beans can be incorporated alongside the soup. Adjusting portion sizes and meal frequency can also accommodate different energy needs and weight management goals.

Frequently Asked Questions

What is French leek soup diet?

The French leek soup diet is a short-term weight loss plan centered around consuming French leek soup, which is low in calories and high in fiber, to promote detoxification and reduce calorie intake.

What are the main ingredients in French leek soup used for the diet?

The main ingredients typically include leeks, onions, celery, garlic, vegetable broth, olive oil, and herbs like thyme and bay leaves, creating a flavorful and low-calorie soup.

How does the French leek soup diet help with weight loss?

The diet promotes weight loss by providing a low-calorie, nutrient-rich soup that helps reduce overall calorie intake while keeping you full due to its high fiber content.

Is the French leek soup diet safe for long-term use?

No, the French leek soup diet is generally intended for short-term use as a detox or jumpstart diet; it lacks balanced nutrition for long-term sustainability.

Can I add other foods while following the French leek soup diet?

Some variations of the diet allow adding certain vegetables, fruits, or lean proteins in limited quantities, but it's important to follow the specific plan guidelines to maintain effectiveness.

Are there any health benefits besides weight loss from the French leek soup diet?

Besides weight loss, the diet may offer benefits like improved digestion and hydration due to its high fiber and water content, but scientific evidence is limited.

Who should avoid the French leek soup diet?

People with certain health conditions, such as diabetes, kidney problems, or those who are pregnant or breastfeeding, should avoid this diet or consult a healthcare professional before starting it.

How long does the French leek soup diet typically last?

The diet usually lasts between 3 to 7 days, depending on the specific plan and individual goals, and is not recommended to be extended beyond this period.

Can I make the French leek soup vegan or vegetarian?

Yes, the French leek soup diet is often naturally vegan or vegetarian, as it primarily uses vegetables and vegetable broth, making it suitable for those dietary preferences.

What are some tips to make the French leek soup more flavorful without adding calories?

To enhance flavor without adding calories, use herbs like thyme, bay leaves, parsley, and spices such as black pepper or paprika, and cook the vegetables slowly to bring out their natural sweetness.

Additional Resources

1. The French Leek Soup Diet: A Culinary Journey to Wellness

This book explores the traditional French leek soup recipe and its potential benefits for weight loss and overall health. It combines authentic culinary techniques with modern nutritional science to help readers adopt a tasty, wholesome diet. The author includes meal plans and variations to keep the diet enjoyable and sustainable.

2. Leek Soup and Lifestyle: Embracing the French Diet for Lasting Health

Focusing on the lifestyle surrounding the French leek soup diet, this book provides insights into the cultural habits that promote longevity and vitality. It offers practical advice on integrating leek soup into daily meals and tips on balancing it with other nutrient-rich foods. Readers will find motivational stories and expert interviews to support their journey.

3. *Savoring Slim: The French Leek Soup Approach to Weight Loss*

This book presents a comprehensive guide to using the French leek soup diet as a weight management tool. It details the soup's ingredients and their metabolism-boosting properties, along with exercise recommendations to enhance results. Easy-to-follow recipes and shopping lists make it accessible for beginners.

4. *Leek Soup Secrets: Unlocking the Power of French Cuisine for Dieting*

Delving into the nutritional components of leek soup, this book reveals why this humble dish is a favorite among French dieters. It shares secrets to making the soup flavorful without adding calories and suggests complementary foods to maximize health benefits. The book also debunks common diet myths related to French cuisine.

5. *The Art of French Leek Soup: A Dietitian's Perspective*

Written by a registered dietitian, this book combines culinary art with scientific evidence to promote the French leek soup diet. It explains how leek soup supports digestion, detoxification, and weight control. Readers will find detailed nutritional analyses and customizable meal plans tailored to individual needs.

6. *French Leek Soup Detox: A 7-Day Cleanse for Renewed Energy*

This focused guide offers a week-long detox plan centered around French leek soup, designed to reset the body and jumpstart weight loss. It includes daily menus, preparation tips, and advice on managing cravings. The book emphasizes gentle cleansing without sacrificing flavor or satisfaction.

7. *From Market to Table: Fresh Ingredients for French Leek Soup Diet*

Highlighting the importance of fresh, seasonal ingredients, this book teaches readers how to select and prepare produce for the ideal leek soup. It features profiles of key ingredients and their health benefits, alongside recipes that celebrate local French flavors. The book encourages sustainable eating practices aligned with the diet.

8. *Leek Soup Lifestyle: Combining French Tradition with Modern Nutrition*

This book bridges the gap between French culinary tradition and contemporary nutritional science, showcasing how leek soup can be part of a balanced diet. It includes insights into meal timing, portion control, and mindful eating inspired by French customs. Readers will appreciate the blend of cultural anecdotes and health advice.

9. *The Complete Guide to French Leek Soup Diet Success*

A comprehensive manual, this book covers everything from the history of leek soup in French cuisine to practical steps for adopting the diet. It offers troubleshooting tips, common pitfalls, and motivational strategies to maintain progress. With detailed recipes and lifestyle recommendations, it aims to support long-term health and wellness.

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french leek soup diet: French Women Diet Stephanie Hinderock, 2021-09-08 Do you ever wonder why French girls are slimmer despite not having an exceedingly strict diet regimen? Discover why in the following guide. French girls are amazing. Their effortless beauty makes them stand out among others. But French women are not only attractive. They also exude a commanding “aura” that will make people get curious about their secrets and do everything to emulate them. Anything French is classy, sexy, and modern. Their way of living – including eating habits, is far beyond superior. French ladies follow a meticulous yet effective diet program that is, in fact, innate to them. They are naturally born healthy-eaters. They don’t regularly perform calorie-counting and other healthy eating habits to stay fit. The truth is, French women can eat everything they want without worrying so much about their carb and fat intake. They are trained to eat in moderation. Consuming smaller servings of a meal helps them enjoy all kinds of food in their lifetime. When you see French women eating, it’ll simply make you curious about their mysterious diet. In this guide, you will discover the following: ● The principles of the French Women diet. ● The benefits their diet lifestyle ● The foods to eat and foods to avoid in the diet program ● How to effectively follow this eating lifestyle ● The concepts of quality eating, eating in moderation and eating manners Staying fit can be challenging, but you can achieve this by following the French Women Diet. To help you better understand the French Women Diet, continue reading below.

french leek soup diet: Nutrition Diet: Crockpot Yumminess and Metabolic Foods Vicki Eichman, 2017-05-15 Nutrition Diet: Crockpot Yumminess and Metabolic Foods The Nutrition Diet book covers two healthy diet plans featuring Crockpot Recipes and the Metabolism Diet. Both of these call for good diet foods in the healthy recipes. These two are good diets to go on if you wish to boost your metabolism and have healthy foods that are quick and easy to prepare (Crockpot recipes.) Good diet plans such as the ones featured in this book are great for making a good nutrition lifestyle.

french leek soup diet: Dr. Kellyann's Bone Broth Diet Kellyann Petrucci, MS, ND, 2021-12-14 NEW YORK TIMES BESTSELLER • Lose weight safely and easily while spending less time in the kitchen with Dr. Kellyann’s iconic bone broth diet plan, now revised and updated with new chapters and more recipes. “Empowering, user-friendly information supported by the most forward-thinking scientific research available.”—David Perlmutter, MD, #1 New York Times bestselling author of Grain Brain As a naturopathic physician and weight-loss specialist, Dr. Kellyann Petrucci has helped thousands of patients achieve spectacular weight loss and more youthful-looking skin through her bone broth diet. Packed with fat-burning nutrients, skin-tightening collagen components, and gut-healing and anti-inflammatory properties, bone broth is the key to looking and feeling younger than ever before. In just twenty-one days, you, too, can unlock these miraculous results with Dr. Kellyann’s delicious bone broth recipes and groundbreaking mini-fasting plan. In this updated edition, Dr. Kellyann shares new 80/20 recipes for added post-diet flexibility, maintaining the diet template for 80% of your meals while allowing non-diet foods for the other 20%. Along with new research on the benefits of a low-carb diet and fasting, she also shares her best tips for looking beautiful from the inside out and lifestyle advice for staying healthy and vibrant long after you have finished the diet. You’ll learn the science of why bone broth works and how to lose weight safely and easily—cravings and hunger pains not included. The simple and tasty recipes for beef, turkey, chicken, and fish bone broths are loaded with flavor and nutrients. Unlike other diet plans that involve serious preparation and cooking, the bone broth diet allows you to spend less time

in the kitchen and more time enjoying your newfound vibrancy. With easy fitness routines and mindful meditation exercises, Dr. Kellyann's Bone Broth Diet is your key to a healthier, happier, slimmer, and younger life.

french leek soup diet: *The Eat-Clean Diet Stripped* Tosca Reno, 2011-03-15 Getting rid of the last 10 pounds is the hardest part of losing weight because your body wants to hang on to them. So many people exercise and eat right, but those pounds refuse to budge and they have no idea why! Author Tosca Reno shares the slim-down secrets of fitness models and celebrities, teaching readers how to finally lose that last 10 pounds and keep it off for good. Bonus! 50 new Eat-Clean recipes!

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french leek soup diet: *French Women for All Seasons* Mireille Guiliano, 2010-11-05 For the legions of fans who asked for seconds after devouring *French Women Don't Get Fat*, a charming and practical guide to adding some joie to your vie and to your table, every day of the year. By letter, by email and in person, readers of Mireille Guiliano's phenomenal bestseller *French Women Don't Get Fat* have inundated her with requests for more advice. Her answer: this buoyant new book, brimming with tips and tricks for living with the utmost pleasure and style, without gaining weight. More than a theory or ideal, the French woman's way is an all-encompassing program that can be practised anytime, anywhere. Here are four full seasons of strategies for shopping, cooking and moving throughout the year. Whether your aim is finding two scoops of pleasure in one of crême brûlée, or entertaining beautifully when time is short and expectations are high, the answers are here. And here too are 100 new simple and appetizing recipes that feature French staples such as leeks and chocolate and many more unexpected treats besides, guaranteeing that boredom will never be a guest at your table. Woven through this year of living *comme les françaises* are more of Mireille's delectable stories about living in Paris and New York and travelling just about everywhere else - in the voice that has already beguiled a million honorary French women. Lest anyone still wonder: here is a new compendium of reasons - both traditional and modern - why French women don't get fat.

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Recipes, Side Dishes, Desserts, Snacks, and Beverages.

french leek soup diet: Healthy Diet Foods: Delicious Crockpot Recipes and Intermittent Fasting Betty Morgan, Amanda Hernandez, 2013-10-28 Healthy Diet Foods: Delicious Crockpot Recipes and Intermittent Fasting Finding healthy diet foods can be surprisingly challenging in a world of processed products and unsustainable diets. If you want to experience healthy weight loss that you know you can maintain, it might be time for a change. This book offers a guide to healthy eating and healthy nutrition punctuated by intermittent fasting. It'll guide you through the process of losing weight the healthy way by offering plenty of great recipes and a great guide to taking care of your body. You'll enjoy all kinds of healthy recipes designed to keep you going throughout the day, even during periods when you're giving your digestive system a break. These healthy meals include tasty options such as herbed quinoa, tomato and mozzarella sandwiches, balsamic turkey meatloaf and huevos rancheros. If you're not ready to make your healthy diet recipes fresh, there are also plenty of slow cooked options for your crock pot. Think about the prospect of losing weight with crock pot French toast and slow-cooked spinach lasagna. It might seem difficult to do with rich, delicious recipes like these, but you'll be surprised by how compatible these foods can be with your intermittent fast. Remember, when you get home from a long day's fast, having a healthy, satisfying meal ready for the table is essential. Make sure that you can provide it with the assortment of healthy meals contained in this book. No one should have to deal with constant yo-yo weight loss. Avoid this problem and keep your systems healthy and happy by choosing the right recipes. If you're ready to learn how to fast without feeling deprived and how to make all the great diet recipes your body craves, this book has all the answers you need. You might be surprised by how well it works.

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french leek soup diet: The New American Diet System Sonja L. Conner, William E. Conner, 1992-01-15 From the authors of the bestselling The New American Diet comes a breakthrough guide that ends the confusion about saturated fat and cholesterol in foods, summing up the heart-healthiness of every food choice in one simple measurement. Charts, graphs & tables.

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french leek soup diet: Cook Yourself Sexy Candice Kumai, 2012-10-02 Provides recipes made with natural foods and packed with nutrients--from burgers and crispy sweet potato fries to dark chocolate rose petal cake--in a book that also includes a jumpstart plan and ideas for quick weeknight meals.

french leek soup diet: DASH Diet Slow Cooker Recipes Dylanna Press, 2015-01-28 The DASH diet has once again been named the healthiest diet by top nutrition experts and there's no better time to start reaping the rewards of this smart, sensible eating plan. Eating the DASH diet way does not have to be boring, in fact, it contains the most delicious foods around - lean meats, whole grains, lots of fresh fruits and vegetables, and flavorful herbs and spices. So whether you are just starting out on the DASH diet or have been eating low-sodium for years, the DASH Diet Slow

Cooker Recipes: Easy, Delicious, and Healthy Recipes is going to help you make delicious, healthy meals without spending a lot of time in the kitchen. For this book, we've collected the best slow cooker recipes and adapted them to the DASH diet to create mouthwatering, family-pleasing dishes that can all be prepared easily and then cooked in your slow cooker while you're off doing other things. There's really nothing better than coming home at the end of a hectic day to the smell of tonight's dinner already prepared and waiting to be eaten. These recipes feature fresh, whole foods and include a wide variety of recipes to appeal to every taste from classic dishes to new twists that just may become your new favorites. In addition, each recipe has less than 500 mg of sodium per serving, many a lot less than that. In addition to recipes, the book includes a brief overview of the DASH diet as well as tips on how to get the most out of your slow cooker. Thanks for reading and happy cooking!

french leek soup diet: The Plant-Powered Diet Sharon Palmer, 2023-09-22 Recipes, shopping lists, dining-out tips, and more for anyone from vegans to omnivores: Makes the transition to a plant-powered lifestyle simple. —Dawn Jackson Blatner, RD, author of *The Flexitarian Diet* You can harness the power of whole-plant foods to lead a long and vibrant life—whether you're vegan, vegetarian, or omnivorous. Numerous studies indicate that by eating whole, minimally processed plant foods, humans can gain protection—against everyday illness, diabetes, obesity, depression, mental decline, heart disease, and even cancer. In *The Plant-Powered Diet*, registered dietitian Sharon Palmer marshals the most up-to-date findings in nutrition to explain why—and how—you should fill more of your plate with whole-plant foods. This guide includes: • Essential information on the healthiest plant foods—whole grains, vegetables, fruits, nuts, legumes, and even herbs, spices, chocolate, coffee, tea, and wine • Advice for navigating the supermarket, kitchen, restaurant menus, on-the-go meals, exercise, and more • A fourteen-day meal plan, plus daily action alerts to get you started • Seventy-five original plant-based recipes for every meal—all with complete nutritional data *The Plant-Powered Diet* is not a diet you'll go on today and off tomorrow. It's a simple, satisfying, and thoroughly delicious way of eating that can not only last your lifetime—but lengthen it. This book, which is based on compelling scientific evidence, will help you find your own plant-based eating style that's healthy, sustainable, and delicious. —Cheryl Forberg, RD, James Beard Award-winning chef, New York Times-bestselling author, and original nutritionist for NBC's *The Biggest Loser*

french leek soup diet: *50 Simple Soups for the Slow Cooker* Lynn Alley, 2011-09-27 Presents dozens of easy, flavorful soup recipes that can be made in a countertop slow cooker, from ribollita and French onion to Swedish rhubarb raspberry soup and garnet yam soup with coconut cream.

french leek soup diet: *The Fast Metabolism Diet* Haylie Pomroy, 2013-04-09 #1 NEW YORK TIMES BESTSELLER • Kick your metabolism into gear with a diet program that uses the fat-burning power of food to help you lose up to 20 pounds in 28 days “This is not a fad diet. It's a medically proven method of food as medicine to fight obesity, cure chronic illness, and heal a broken metabolism.”—Jacqueline Fields, M.D. Hailed as “the metabolism whisperer,” Haylie Pomroy reminds us that food is not the enemy but medicine needed to rev up your sluggish, broken-down metabolism to turn your body into a fat-burning furnace. On this plan you're going to eat a lot—three full meals and at least two snacks a day—and you're still going to lose weight. What you're not going to do is count a single calorie or fat gram, or go carb-free or ban entire food groups. Instead, you're going to rotate what you eat throughout each week according to a simple and proven plan carefully designed to induce precise physiological changes that will set your metabolism on fire. In four weeks you'll not only see the weight fall off, but don't be surprised to find your cholesterol drop, blood sugar stabilize, energy increase, sleep improve, and stress melt away as well. Complete with four weeks of meal plans and more than fifty recipes—including vegetarian, organic, and gluten-free options—this is the silver bullet for the chronic dieter who has tried every fad diet and failed, for the first-time dieter attempting to boost their metabolism, and for anyone who wants to naturally and safely eat his or her way to a skinnier, healthier self.

french leek soup diet: *The American Plate* Libby O'Connell, 2014-11-11 Like many miniencyclopedias, this one is studded with often intriguing facts.—Kirkus New York Post Required Reading and an Entertainment Weekly Top 3 Must-Read! From the chief historian at HISTORY® comes a rich chronicle of the evolution of American cuisine and culture, from before Columbus's arrival to today. Did you know that the first graham crackers were designed to reduce sexual desire? Or that Americans have tried fad diets for almost two hundred years? Why do we say things like buck for a dollar and living high on the hog? How have economics, technology, and social movements changed our tastes? Uncover these and other fascinating aspects of American food traditions in *The American Plate*. Dr. Libby H. O'Connell takes readers on a mouth-watering journey through America's culinary evolution into the vibrant array of foods we savor today. In 100 tantalizing bites, ranging from blueberries and bagels to peanut butter, hard cider, and Cracker Jack, O'Connell reveals the astonishing ways that cultures and individuals have shaped our national diet and continue to influence how we cook and eat. Peppered throughout with recipes, photos, and tidbits on dozens of foods, from the surprising origins of Hershey Bars to the strange delicacies our ancestors enjoyed, such as roast turtle and grilled beaver tail. Inspiring and intensely satisfying, *The American Plate* shows how we can use the tastes of our shared past to transform our future.

french leek soup diet: *Recipes for Life After Weight-Loss Surgery* Margaret Furtado, Lynette Schultz, 2007-02-01 Learn how to eat right after weight loss surgery. In the past decade or so, there have been explosive increases in both the incidence of severe obesity and weight loss; bariatric-surgery. It has been shown that the incidence of bariatric surgical procedures has increased over 600% in the last decade. It is estimated that approximately 200,000 Americans - and another 200,000 adults world wide - will undergo a bariatric operation in 2006. This dramatic increase in operative cases is in part a testament to the safety and efficacy of the currently performed surgical procedures including the roux-en-Y gastric bypass, laparoscopic adjustable gastric band, and the biliopancreatic diversion - with or without duodenal switch. Weight loss surgery is not a magic bullet, but with life-long positive lifestyle habits, including a healthy diet, you may be able to enjoy vibrant health you have never felt before. Once the surgery is over, there is a lifelong maintenance program to ensure not only that you keep the weight off, but that your body gets the right balance of nutrients. When you can only eat as much food as you can hold in your hand at a sitting, it is vital that you are eating the right foods and taking the correct supplements to nourish your body for life. What sets *Recipes After Weight Loss-Surgery* apart from previous cookbooks is the combined expertise of Margaret Furtado, MS, RD, LD-N and Lynette Schultz, a combination of almost 40 years' experience in clinical nutrition and the culinary arts, respectively. Together, they will help you navigate your way through the sometimes turbulent waters after your weight loss surgery, and will provide you with general clinical guidelines after your procedure, as well as helpful hints for easing your transition from surgery to your new, healthy lifestyle. With sections on home entertaining and eating-on-the-run, Ms. Furtado and Ms. Schultz will help you to feel like a person, rather than a patient, after your life-altering weight loss surgery.

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