

My 10-Day Juice Cleanse Recipes



Hey there!

You're in for a juicy treat.

After I completed my <u>10-day homemade juice cleanse</u>, I got some requests to compile all of my recipes into one document.

Here it is - all 10 recipes with minimal images - perfect for printing out and bringing to the grocery store. Use these recipes to create your own juice cleanse or just drink them as a healthy addition to your life! Why did I do a cleanse?

Sending you lots of juicing love!

xo - Jenny Sansouci	

General Cleanse Guidelines:

-Start out with 1-3 days if you're a newbie cleanser.

-A standard juice cleanse is about 64-96 ounces of juice per day.

-Drink lots of water.

-Get lots of rest and listen to your body when it comes to your activity levels.

-Find more resources here!

Classic Green Juice

This juice is my favorite to make daily! It's also the staple "mean green" juice from the juicing documentary, "Fat, Sick & Nearly Dead."

Makes about 16-20 oz of juice depending on juicer and produce size.

- 1 bunch of kale
- 4 stalks of celery
- 1 cucumber
- 2 granny smith apples
- 1/2 a lemon
- 1 inch ginger root





Carrot Juice

Makes about 16-20 oz of juice depending on juicer and produce size.

- 3 organic carrots
- 2 organic apples
- 1/2 a lemon
- 1 small piece of ginger

Cilantro Juice

If you're a cilantro fan, you'll love this juice! I drank it all day long on my cleanse and felt great.

Makes about 16-20 oz of juice depending on juicer and produce size.

- 2 large cucumbers
- 1 bunch cilantro
- 1 lime
- 1 cup coconut water (mix in after juicing the rest of the stuff)



Almond Milk

Although this isn't technically a "juice," it was the treat that helped me get through my cleanse. It's incredibly creamy, delicious, and fun to make!

Makes about 2 cups of almond milk.

- 1 cup almonds
- 3 cups water
- seeds from 1 vanilla bean (or 1 tsp vanilla)
- 1 tsp cinnamon
- 2 dates

Soak almonds for 8 hours. Add almonds, water, vanilla, cinnamon and dates to blender (I used a <u>Vitamix</u>) and blend until smooth.

Strain milk through a nut milk bag/cheese cloth (or a new, clean sock)! You can save the pulp to use in another recipe, if you want (Google it - there are some cool ideas out there).





Spicy Green Juice

If you want a spicy, savory juice without fruit (aside from lemon), this is the way to go!

Makes about 16-20 oz of juice, depending on juicer and produce size.

- 1/2 head romaine (about 6 leaves)
- 1/2 head cilantro
- 1 cucumber
- 2 stalks celery
- 1/2 a jalapeno, seeds removed
- 1 clove garlic
- 1/2 small onion
- 1/2 lemon
- small piece of ginger

Mojito Juice

This is another one of my favorites! It's so refreshing. I can't get enough of it! You can even add a cup of spinach for an extra green punch.

Makes about 16-20 oz of juice depending on juicer and produce size.

- 1 apple
- 1 lime
- 1 cucumber
- 1/2 cup basil
- small handful of fresh mint leaves





Grapefruit Green Juice

The grapefruit gives this green juice some zing!

Makes about 16-20 oz of juice depending on juicer and produce size.

- 1 grapefruit
- 1 green apple
- 1 head of kale
- 4 celery stalks
- 1/2 cucumber
- 1 lime

Beet Juice

Although I was hesitant to make beet juice (I'm not really a beet fan), it was actually pretty delicious and a welcome change from all the green juice!

Makes about 16-20 oz of juice depending on juicer and produce size.

- 2 beets
- 1 large carrot or 2 medium carrots
- 1/2 a green apple
- 1/2 cucumber
- 3 celery stalks
- 1 small piece of ginger



Pear Orange Juice

The pear, orange and basil combination makes this one really refreshing!

Makes about 16-20 oz of juice, depending on juicer and produce size.

- 2 pears
- 1 orange
- 4 cups spinach
- 1 cup basil
- 1 small piece of ginger





Pineapple Green Juice

This drink is pure, tropical green bliss!

Makes about 16-20 oz of juice, depending on juicer and produce size.

- 1 1/2 cups fresh pineapple
- 4 stalks celery
- 1/2 head kale
- 1 small piece of ginger

There you have it! Enjoy your delicious juices!

Head to the Healthy Crush Facebook page to let me know what your favorite juice is.

Follow me on Twitter for more of my health, nutrition and food excitement.

See you soon on Healthy Crush!

xo, Jenny

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