Recipe Provided by:
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Paleo Chinese Power Bars

** Benefits Lungs, Strengthens the Body, Lubricates Intestines **

Almonds (xing he): 1 Cup Almonds + 1 Cup Almond Meal + ½ Cup Almond Butter

- Neutral, sweet.
- Ventilates Lungs.
- Relieves cough and asthma.
- Transforms phlegm.
- Lubricates intestines.
- Almond is the only nut to alkalize the blood; all other nuts acidify the blood.
- Conditions: Lung conditions, asthma, constipation, cough.

Goji Berries (gou qi zi): ½ Cup rehydrated

- Sweet, sour, neutral.
- Nourishes Blood & Yin.
- Strengthens the Lungs.
- Benefits Liver and Kidney.
- Improves vision.
- Stops cough.
- Conditions: Declining vision, anemia, lumbago, impotence, tinnitus, chronic dry cough.
- Contraindications: Fever, common cold, flu.

Coconut (ye zi guo): ½ Cup of flakes + ¼ Cup Melted Coconut Oil

- Warm, sweet.
- Strengthens the body.
- Reduces swelling.
- Stops bleeding.
- Kills worms.
- Activates Heart function.
- Quells wind.
- Conditions: weakness, nosebleeds, intestinal/skin worms.

Flax Seed (ya mi zi) ½ Cup Ground Seeds

- Neutral, sweet.
- Laxative.
- Mucilaginous.
- Relieves pain & inflammation.
- Enters the Spleen and Large Intestine.
- Source of Omega-3 (alpha-linolenic acid).

Raw Honey (teng mi): 1 Tablespoon

- Neutral.
- Nourishes Yin, lubricates dryness, tonifies weakness, harmonizes, drug antidote, strengthens Spleen.
- Conditions: Constipation, ulcers, dry cough, hoarse voice, burns, cold sores.
- Contraindications: Diarrhea, conditions of dampness or phlegm.

Directions: Using a food processor, mix dry ingredients

first, then add wet ingredients. After mixed, add berries

and chocolate chips (if using) and mix by hand. Press into

a baking dish, refrigerate, and cut into squares or bars.

Best kept in the refrigerator.

Optional: Add 1 Tablespoon real Vanilla Extract and/or ½ cup of Paleo Chocolate Chips (Enjoy brand). Salt to taste.