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**INDEX OF RECIPES  
ARMED FORCES RECIPE SERVICE**

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### DIETARY GUIDELINES FOR AMERICANS

- *Balance the food you eat with physical activity – maintain or improve your weight*
- *Choose a diet with plenty of grain products, vegetables, and fruits*
- *Choose a diet low in fat, saturated fat, and cholesterol*
- *Eat a variety of foods*
- *Choose a diet moderate in salt and sodium*
- *Choose a diet moderate in sugars*
- *If you drink alcoholic beverages, do so in moderation*

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Okra

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