A Guide to Your Baby’s First Foods
ACKNOWLEDGMENTS

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It is our honour to share this new BC First Nations First Solid Foods guidebook with you. Originally created by Health Canada in 2007, this new version was adapted for First Nations communities in BC.

In this guidebook, you'll find tasty tips for introducing new foods to your baby as he or she grows, and helpful hints for navigating this whole new world of unknowns. It can be easy to feel overwhelmed by information and options, so this is our way of making the transition a little bit easier.

We understand that every one of you is on your own special path with baby, and that all you want is a strong mind, body and spirit for your little one. Here, you can read stories from real parents and grandparents as they connect the relationship with healthy food to culture, family, land and water.

Starting from baby’s birth to when they are ready for solid foods at six months old, we’ll show you how to choose, make, store and feed baby the best foods for growth — and how to use these early days to build bonds and have fun as you eat and explore together. There are over 40 recipes in here, many of which can be made for both family and baby to save you time.

As we know, food is never just about food. It's about quality time, spent together.
# Table of Contents

- Introducing Solid Foods  3
- Feeding Baby Safely  18
- Making And Storing Your Own Baby Food  24
- Recipes  29
- Breakfast  31
- Lunch  45
- Dinner  59
- Snacks  79
- Progress Notes  84
- My Recipes  86
- Appendix A  90
- Appendix B  91
INTRODUCING SOLID FOODS

Starting baby on solid foods is an exciting new journey, and feeding them healthy foods from the beginning can prevent picky eating later on. This book is here to answer your questions and help you make healthy choices.

"My mother has a baby spoon that is three generations old: my mother used it, my siblings used it and now my nephew is using it in 2017. The memories of early childhood run deep."

— Robin Humphrey, Lower Nicola Indian Band
When should I start feeding my baby solid foods?

The only food your baby needs before they are six months old is breast milk or substitutes like infant formula. If baby starts eating solid foods before six months old, they may not get all the nutritional building blocks they need.

**The Solid Foods Checklist**

Your baby is ready for solid foods if he or she:

- Is six months old
- Is watching what others are eating
- Is reaching for your food
- Is sitting up on their own or with help from a chair
- Can hold their head up and turn it side to side without help
- Seems hungry and isn't full after feeding
- Doesn't push their tongue out over and over when offered solid foods

If you wait longer to start after they are ready, baby:

- may be slower to accept solid foods
- may have a harder time learning to chew
- may not get the nutrients they need to grow

Breast milk

Health Canada and the World Health Organization recommend that you feed your baby only breast milk for the first six months. After that, it’s best to carry on breastfeeding for up to two years or more while also giving them solid foods.¹

Breast milk is the best food you can give your baby. It changes as baby’s needs change, and is the easiest milk for them to digest. It also has the exact amount of protein, carbohydrate, fat, vitamins and minerals that baby needs, and contains antibodies that build baby’s immune system and protect them from infection and disease for life. Breastfeeding is also important for a mother’s health, and nurtures the special bond that she and baby share.

DID YOU KNOW?
If you are breastfeeding, it’s important to give your baby a Vitamin D supplement of 400 international units (IU) every day. Most infant formulas already have added Vitamin D.

Besides having many important functions for health whatever your age, Vitamin D prevents a painful disease called Rickets. Rickets makes bones so soft and weak that they can bend.

Note: If you live in a Northern region, you may be advised to take 800IUs. Speak with your health care provider.

For some women and babies, breastfeeding can be a struggle. If you are finding it difficult or baby won’t latch, remember that you can reach out for help. Health care providers, community health nurses and especially a lactation specialist can all support you and offer advice: http://www.bcwomens.ca/our-services/labour-birth-post-birth-care/breastfeeding-clinic

Feeding is a big part of bonding, so hold your baby as much as you want and give him or her lots of skin-to-skin cuddles! For more information, visit these helpful sites:


https://www.healthyfamiliesbc.ca/home/articles/topic/starting-breastfeed

DID YOU KNOW?
Skin-to-skin care (STS) is very important. Giving babies STS care straight after birth helps babies recover by giving them warmth and easing their stress, crying, breathing and heart rate. STS can also help breastfeeding, but still gives baby amazing benefits no matter how you feed.
Infant formula

While breastfeeding has many benefits, some women decide to feed their babies formula for medical or personal reasons. Women can feel like they're under a lot of pressure to breastfeed, and some might still find it challenging even after they ask for help and support.

If you decide to give baby formula, ask your doctor or community health nurse to show you how to safely make, feed and store it. Always follow the mixing instructions on the can or bottle carefully, and prepare bottles in a safe and hygienic way. You can still bottle feed with a lot of love, and it's important to hold your baby while feeding. If breastfeeding is not an option, or if you stop breastfeeding before your baby is nine months old, then use a store-bought and iron-fortified formula for the first nine to 12 months of baby's life. Speak to your nurse or doctor about when the best time (between nine and 12 months old) would be to switch to homogenized cow's milk.

Other important information

- Formula should be cow's milk-based
- Homemade formulas made from canned, evaporated or whole milk (cow or goat) are not good substitutes for breast milk
- Homemade formulas don't have important nutrients, and can contain harmful germs that could make your baby sick
- Soy, rice or other plant-based milks (even if they're fortified) are not good substitutes for breast milk as they don't have all the nutrients babies need. Using soy-based formula will not stop your child from having an allergy
- Soy-based infant formulas should only be used instead of cow's milk-based formula if your baby has galactosemia (a rare disorder that will affect how their body processes simple sugars), has an allergy (allergic) to cow's milk, or if your baby can't have dairy for cultural or religious reasons. If you have any concerns, speak with you health care provider
- After children turn two years old, you can give them lower fat milk (1% or 2% MF) or milk alternatives, but wait until they are five years old before giving them skim milk
- Baby does not need extra Vitamin D if you are only feeding them formula (no breast milk), because it has already been added to the formula
- Talk to your doctor if you are not sure about which formula to choose for your child
IMPORTANT TIP
Sitting down for family meals and eating with your baby is a great way to connect.

You don't need to make separate baby food all the time! Offer the same foods to the whole family, offer new foods along with familiar ones, and let baby share mealtime as they explore. Just be sure to remove baby's portion from the rest of the food before you add any salt, soy sauce or other high-sodium ingredients. Fresh or dried herbs are safe ways to add flavour.

You can also read through this helpful information:
https://www.healthyfamiliesbc.ca/home/articles/how-choose-prepare-and-store-infant-formula

https://www.caringforkids.cps.ca/handouts/feeding_your_baby_in_the_first_year

It is always best to ask for help from nurses, your health care provider, or a lactation specialist straight away if you are having trouble with breastfeeding or baby is losing weight. If you need to use formula, see your doctor first or call Dietitian Services at HealthLinkBC on 811.

Foods to try first

The safest way to start baby on new foods is to do it one at a time. Feed baby something new, and then wait two days before trying another one. That way, if baby has an allergic reaction, you will know which food caused it. See page 21 for information on food allergies.
Iron-rich foods

From six to 12 months old, baby grows so fast that he or she needs iron-rich food at least twice a day. Iron is important for health, growth and brain development, so offer a few different iron-rich foods at every meal. You can try:

- Well-cooked, finely minced meat, chicken, turkey or fish (moistened with breast milk or water)
- Iron-fortified baby cereal (like rice, oats, barley and wheat)
- Mashed cooked egg
- Mashed beans, lentils, peas and tofu (made from soybeans)
- Green, leafy vegetables like broccoli and spinach
- Vegetables like mushroom and sweet potato

Vitamin C and iron go hand in hand, because foods rich in Vitamin C improve the body’s ability to absorb and process iron. In fact, the body can get three to six times as much iron from food when it has enough Vitamin C to go with it. Try these:

- Vegetables like broccoli, sweet potato, cabbage, brussel sprouts, cauliflower, and leafy greens
- Fruits like berries, oranges, bell peppers, peaches, tomatoes, melons, and kiwis

You should always pair Vitamin C-rich foods with iron-rich foods to help baby absorb as much iron as possible, but this is even more important if you are feeding baby a vegetarian diet.²

For more information, take a look at Healthy Eating Guidelines for the Vegetarian Toddler at https://www.healthlinkbc.ca/healthy-eating/vegetarian-toddler-1-3-years

² https://www.albertahealthservices.ca/assets/info/nutrition/if-nfs-ng-healthy-infants-key-nutrients-iron.pdf
DID YOU KNOW?
“Sippy cups” with lids or built-in straws can harm baby’s teeth and even change the way they swallow. When baby is thirsty, offer them water in an open cup with handles that make it easy to hold. It may get messy, but they are ready to practise drinking!

The four major food groups

VEGETABLES AND FRUIT 🍎

Vegetables and fruit are high in vitamins and minerals, and help your baby to grow. When choosing which to feed baby, pick a variety of colours. Colour is nature’s way of telling us which nutrients a food has, so a good mix of colours means a wide variety of all the best stuff.

Try these:
- Cooked carrots ➔ Bananas
- Cooked green beans ➔ Berries
- Cooked peas ➔ Peaches
- Cooked sweet potatoes ➔ Pears

“I wanted my baby to have the best food ever, so not only did I prepare his food with fresh blended vegetables and fruits, but I also ate that way myself so he would have the best breast milk. We didn’t eat any processed foods.”

— Jaimie Davis, Gitlaxt’aamiks
If you don't have fresh veggies and fruit, then frozen and canned options are okay. Just watch out for all the added extras in packaged foods. Pick foods with labels that say, “No added salt,” “Less salt” or “Low sodium” when you are choosing vegetables, and labels that say, “Packed in water” or “Packed in juice” with “No added sugar” for fruit. Steer clear of fruit packed in syrup, as this has plenty of sugar.

Fruit juice may seem like an easy way to feed baby vitamins, but even unsweetened fruit juice is very high in sugar and can damage their teeth. Water in an open cup is the best.

If you do decide to offer your baby juice:

→ Choose 100% unsweetened fruit juice (look for this wording on the front of the package)
→ Offer it in an open cup
→ Offer no more than half a cup of juice a day
→ Mix the juice with water to dilute it
→ Avoid drink names that end in “ade” (e.g. Gatorade) as they are very high in sugar

"My two-year-old great niece will eat anything that is home canned! Even the antipasto I make, complete with olives and tuna. My sister sent me a video of her eating antipasto on a cracker. After every cracker, she did a little dance and said, "Yummy Auntie Laura!" I tell my family, every second I spent preparing these goods represents the happy and positive wishes I send to them. It's love in a jar!"

— Laura Hockman, Kelowna
GRAINS

Grains mean energy for baby. Whole grains contain the entire grain kernel for added fibre and nutrients, and include oats or oatmeal, barley, brown rice, and whole wheat bread, pastas and crackers. Go for grain products that are low in sugar, fat and salt. Give your baby single grain infant cereals like rice, oats, barley and so on before you give them mixed grain cereals, so that you can track any allergic reactions (see page 21).

Try these:

→ Iron-fortified infant cereals
→ Low sugar or “no added sugar” breakfast cereals
→ Cooked pasta
→ Toast, cut into strips
→ Unsalted crackers

SHOPPING TIP

Look for nutritional information on packaging and choose cereals with little or no sugar.

The information you need to look for is circled on the two Nutrition Facts Tables below:

1 cup (30g) of plain 0-shaped cereal has a little sugar (1g) and 1 cup (30g) of fruit-flavoured O-shaped cereal has a lot of sugar (10g). 4g of sugar is about a teaspoon.
MILK AND ALTERNATIVES 🥛

Milk products can be made from cow’s milk (dairy) or the milk of goats, sheep and so on, and include foods like yogurt, cheese and butter. Alternatives can include milk made from coconut, rice, or nuts like almonds and cashews (see “Foods that can harm your baby” on page 20).

Milk products are very good for baby’s bones and teeth because they contain calcium and Vitamin D. Many milk alternatives have had calcium and Vitamin D added to them to match the levels in milk — just look out for this on the packaging.

Between six and nine months of age, you can give your baby foods that are made with cow’s milk. Just be careful to watch for any signs of an allergic reaction to dairy (see "Food allergies" on page 21).

NUTRITION TIP

Cheese can help babies develop strong bones and teeth, but you should avoid giving them cheese spreads and processed cheese slices. These are high in salt and not healthy choices.

USEFUL HINTS:

> Choose hard cheeses, grated or cut into bite-sized pieces
> Choose products made from homogenized whole milk with at least 3% MF (Milk Fat content) to give baby the fat he or she needs
> Wait until baby is nine to 12 months old before offering them up to 750 ml of cow’s milk a day, until they are two years old. Too much milk might make them too full to eat the other foods they need
> Milk alternatives are recommended after two years old, but choose those fortified with calcium and Vitamin D to give your little one what they need
MEAT AND ALTERNATIVES

Meat from hunted or farmed animals can include beef, moose, fish, rabbit and chicken. Meat alternatives are non-animal, plant-based proteins like beans, lentils, nuts and tofu. Meat and these alternatives provide protein, fat and many other important nutrients like iron.

Try these:

- Red meats (e.g. beef, elk, moose, deer)
- White meats (e.g. chicken or turkey)
- Deboned fish (be careful of fish bones as baby could choke)
- Beans and pulses (e.g. kidney beans, lima beans, lentils, chickpeas, hummus, dahl)
- Whole eggs (babies can have egg whites and egg yolks)
- Nuts and seeds (nuts can be very hard and a choking hazard — you can either finely chop them up or puree them)
- Tofu

Avoid any processed meats like bologna, bacon and hot dogs. These are high in fat and salt, so they don't offer your baby any healthy nutrition.

"I am expecting my first baby, so I don't have any of my own stories for my own babies. I made some tiny jars of half smoked moose without any additions for my sister to use for baby food, and my nephew ate three jars in a row at one year old! Baby born from the land. Moose stole his heart, and fed him what he needed. Our baby foods have been providing the nutrients we need since time immemorial."

— Willow Thickson, Michel First Nation
Table Foods

Your baby is part of the family, so make them a part of mealtimes. Baby will get to see all the exciting new textures and colours of the “table foods” being enjoyed, and taste test them with the whole family urging encouragement. Watching you eat will also help baby learn how, and make healthy eating a habit from the beginning. Choose foods that can be easily prepared to the right texture (see page 16) and made without added sugar and salt.

Gathering at the table

- Children who share meals with family tend to eat healthier, have better social skills and do well in school
- Eating together sets a routine and structure for meals, so baby can focus on trying different foods and learning to feed themselves
- Sitting while eating (for most of the time) prevents choking
- Baby is learning and practising how to eat, so expect things to get messy
- Keep mealtimes calm and family-focused by putting away any distractions like phones, electronics, toys and books
- Avoid grazing (eating and drinking all the time) as this is an unhealthy habit that's harmful to teeth

For more information, you can read more at https://www.healthyfamiliesbc.ca/home/articles/starting-solids

IMPORTANT TIP
Let baby show you when they are hungry or full, and feed them without noisy distractions like TV, phones and other devices.
How much should I feed my baby?

Babies have teeny tummies and use up a lot of energy. This means that they need to eat a lot of small meals during the day. It’s normal for babies to eat more on some days and less on others, so it’s okay for you to take your cues from baby — this is called responsive feeding. He or she will let you know when they are hungry or full, and letting them decide when and how much they want to eat will help them enjoy mealtimes. A good general rule is to breastfeed on cue and then feed them solid foods before or after, depending on what works best for you. Slowly increase how much and how many different foods you offer them.

Some cues for hunger include:
- Sucking on their fist
- Fussing or crying
- Smacking their lips
- Showing excitement when you put them in their high chair
- Reaching or leaning for food

Baby is full if they are:
- Showing they are bored with food
- Turning their head away from the spoon
- Closing their mouth tightly when offered food
- Fussing or crying
- Falling asleep
- Covering their mouth with their hand

So even though you are letting baby tell you when he or she is hungry, how many times a day should you offer food? This chart can help you decide how often to provide meals and snacks made of solid foods:

<table>
<thead>
<tr>
<th>AGE</th>
<th>MEALS PER DAY</th>
<th>SNACKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6–8 months</td>
<td>2–3</td>
<td>1–2</td>
</tr>
<tr>
<td>9–11 months</td>
<td>2–3</td>
<td>1–2</td>
</tr>
<tr>
<td>12 months</td>
<td>3</td>
<td>2–3</td>
</tr>
</tbody>
</table>

HEALTHY SNACKS
Snacks for baby should still follow all the main points we’ve talked about. They should have little or no added sugar, and be nutritious choices from the major food groups.

USEFUL TOOL
If you would like to chart your baby’s eating routine, try this handy sheet: http://www.fnha.ca/wellnessContent/Wellness/FNHA-COHIEating-Routine.pdf
Food Textures

Texture is all about how a food feels — is it smooth, lumpy, soft or hard? Even though baby doesn’t have teeth, you don’t have to blend or puree their food. Just mashing it with a fork is more than good enough, and if you use pureed food from the store, try to move on to mashed food in the first few weeks of starting solids.³

**Six to seven months old**

At this age, your baby can eat lots of soft textures like mashed, chopped, ground, lumpy, blended or pureed. Another exciting step is to let them try finger foods — the first step in their journey to feeding themselves.

**Try these:**

- Crackers (refer to Tip For Your Baby’s Teeth alongside)
- Cut-up toast
- Low-sugar breakfast cereals
- Soft-cooked vegetables and fruit
- Soft, ripe fruit like bananas
- Finely chopped, ground or mashed cooked meat
- Grated cheese

**Eight to 12 months**

From eight to 12 months old, babies start to chew more like adults. Try offering them more chopped foods and different kinds of finger foods. Give them a baby spoon or fork to let them practise feeding themselves.

**12 to 18 months**

At this age, babies can chew just like adults. You can cut up food from family meals and let them feed themselves, building their mealtime skills and independence (see “Table Foods” on page 14).

**IMPORTANT TIP:**

- Foods do not need to be blended or pureed. Just mash them with a fork or potato masher
- Your baby can enjoy mashed foods and soft finger foods before teeth appear
- Six months old: Offer well-mashed or finely chopped foods
- Seven to eight months old: Offer mashed and small pieces of soft foods
- Nine to 12 months old: Offer soft foods and cut-up table foods
FEEDING BABY SAFELY

Foods that can cause choking

While offering baby lots of different foods to try is great, you will need to specially prepare some foods to make them safe. Anything that is too hard, small and round, or smooth and sticky could get stuck in his or her throat.

- Hard, raw vegetables like carrots or celery
- Popcorn, candies and marshmallows
- Nuts, peanuts and large seeds
- Blobs of nut or seed butter
- Whole grapes
- Hotdogs
- Fish bones

Always remove the hard pits from stone fruit like cherries and apricots, and cut food into small pieces that are easy for baby to swallow.

Peanut butter is so sticky that it can be dangerous for baby if fed on its own or spread too thickly. Use a small amount of peanut (or almond, cashew and other nut) butter, and make sure you spread it nice and thin.
Always grate or cut these foods to make them safe:

- Fruit
- Bread/toast
- Veg
- Pasta/noodles

Fish bones are sharp, and even very small ones can easily get stuck in baby’s throat. Ask your family members to show you the best way they debone fish, and always do a last check for any bones you may have missed before feeding any fish to baby.

Wait until your little one is at least four years old before you give them any of these:

- Small candy
- Trail mix (nuts and seeds)
- Popcorn
- Marshmallows

DID YOU KNOW?
Hot dogs are the food that children choke on the most! Hot dogs aren’t a healthy choice, but if you do give them to kids, cut them in half down the length and then chop into cubes.
Foods that can harm your baby

**Honey:** Honey can make babies under 12 months old really sick. Do not feed your baby honey or foods containing honey, including graham and teddy graham crackers or cereals with honey in them.

**Some types of milk:** Skim, 1%, 2%, soy milk, rice milk, almond milk and coconut milk do not have the right nutrition for your growing baby. Do not offer these before two years of age.

Coffee, tea, coffee creamers, reduced-fat foods and diet foods are not appropriate foods and drinks for your growing baby.

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**FOOD SAFETY TIP**

When milk, cheese or juice is unpasteurized, that means that they haven't had all the bacteria and teeny, tiny bugs taken out. These products are not safe for children under five years old, pregnant women, Elders, or people who might get sick easily.

**WARNING:**

Coffee whiteners and “creamers” are not milk products, and should never be given to babies. They do not have any nutrition, are mostly high in sugar, and can be dangerous for your baby.
Food allergies

Along with lots of other parents, you may be worried about food allergies. Doctors used to think that waiting to feed allergens (foods or other things that cause allergic reactions) to babies could stop them from having allergies. We now know that this is not true, and if babies have allergies, then they seem to be born with them.

You can try to feed baby these foods from six months old, along with other solid foods. As we discussed earlier, the best thing to do is feed baby one new food at a time, and then wait two days before trying another one. If baby has an allergic reaction, you will know exactly which food caused it.

The most common food allergens are:

- Eggs
- Cow's milk* (wait until baby is nine months old)
- Wheat
- Peanuts and other tree nuts
- Mustard
- Seafood
- Sesame seeds
- Soy* (wait until baby is two years old)
- Sulphites (preservatives and antioxidants that can be found in: canned and frozen fruits and vegetables, fruit juices, dried fruits, fruit fillings and jams)

Because nut allergies are so dangerous, follow these three guidelines for letting baby try nuts:

- Guideline One: If baby has eczema (dry, itchy, red patches of skin) or an egg allergy, he or she is at high risk. It’s better to talk to your doctor and get baby tested before trying nuts
- Guideline Two: If baby has eczema but it isn't that bad, then you can try nuts at around six months old
- Guideline Three: If baby doesn't have eczema or any other food allergy, then feel free to try nuts along with other solid foods

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4 [http://foodallergycanada.ca/2017/01/important-changes-introduction-peanuts-babies/]
If your baby shows any of these signs after eating one of those foods, get emergency help right away:

→ Won't stop crying
→ Has trouble breathing
→ Has trouble swallowing
→ Flushed, red face
→ Hives or rash
→ Red, itchy skin
→ Runny poop
→ Stomach pains
→ Swollen, puffy eyes, face, lips, throat or tongue
→ Vomiting right after eating

To learn more about food allergies, visit www.canada.ca/health and search for “food allergies and intolerances.” You can also contact HealthLink BC: https://www.healthlinkbc.ca/healthy-eating/reducing-baby-food-allergy-risk

**USEFUL HINT**

If baby has been vomiting or has diarrhea and is dehydrated, you can give them electrolytes (e.g. Pedialyte, Enfalyte), Gastrolyte powder, or breast milk.

Do not give them sugary drinks like fruit juice or sodas, sports drinks like Gatorade, or homemade remedies.

https://www2.gov.bc.ca/gov/content/health/practitioner-professional-resources/bc-guidelines/oral-rehydration-therapy

**Foods to avoid**

Here are some reminders about foods that are unhealthy for your growing baby:

→ Foods high in salt like cured meats and fish (ham, sardines, anchovies), frozen meat and food (burritos, pizza), pickles, salted nuts or pretzels
→ Foods high in sugar like soda and iced tea, sweets and cakes, low-fat yogurt, chocolate milk, sauces like BBQ and ketchup, fruit juice, sports and energy drinks, and granola or sugary cereals (see Shopping Tip on page 11, looking at Nutrition Fact Tables)
→ Processed food like chips and meats like ham, bologna, hot dogs and bacon
→ Canned foods that have added salt or are packed in syrup
→ Unpasteurized milk and cheese products
→ Raw alfalfa or bean sprouts
Watch out for mercury

Mercury is a natural chemical that is found in most fish, and can be toxic for people’s brains and nerves. You can still eat and feed baby fish and other seafood, just choose the types that have less mercury than others.

Lower levels of mercury

- Salmon (wild or farmed, fresh, frozen or canned)
- Shrimp
- Prawn
- Rainbow trout
- Atlantic mackerel
- Sole or dover sole

Higher levels of mercury

- Tuna* (fresh or frozen)
- Shark
- Marlin
- Swordfish
- Escolar
- Orange roughy

*Note: Canadian North Pacific albacore tuna (fresh, frozen and canned) has been tested for mercury by the Canadian Food Inspection Agency and is considered safe to eat. The mercury level in these fish is lower than other albacore tunas. To find Canadian albacore tuna, look for “Product of Canada” on the label.5

For more information:

Visit HealthLink at http://www.healthlinkbc.ca/healthfiles/hfile69c.stm

Or call your HealthLink health unit on 811 and ask to speak to a dietitian.

Visit Best Chance BC at http://www.bestchance.gov.bc.ca/you-and-your-toddler-036/caring-for-your-toddler/healthy-eating/introducing-solidfoods.html

5 https://www.healthlinkbc.ca/healthlinkbc-files/mercury-fish
MAKING AND STORING YOUR OWN BABY FOOD

"One of the nicest stories I ever heard about premade baby food was from a friend of mine. His late wife used to process meats and veg into a puree that she then froze into ice-cube trays. Whenever it was time to feed their baby, she could just pick whatever she wanted then defrost it. It was very neat and easy. My son is old enough now that he enjoys helping and being part of the process, even if it's just stirring or harvesting something. It makes him feel included and provides him with a basic skill that will benefit him his entire life."

— Laurette Lapalme, Hagwilget
If you have the time, homemade baby food is definitely better than store-bought. It can:

- Be more nutritious
- Cost less
- Taste and look better
- Include more traditional foods
- Be easy to make
- Have little to no salt or sugar added

Food safety in the kitchen

Washing your hands

- Always clean your hands before and after eating, before preparing food, and after touching raw meat
- Always wash the area where you prepare your foods right away
- Use soap and warm water to wash both your and baby's hands for at least 20 seconds. Try singing your "ABCs" while you do it!
- Dry hands with a clean towel
- If baby is eating finger foods or with his or her hands, always wash hands before meals

Cleaning the kitchen

- Wash all counters, tables, cooking and storage tools with hot water, soap and a clean cloth
- Wash high chairs, bibs and eating areas in hot, soapy water. Wash the feeding spoons, baby's bowls and feeding equipment in the dishwasher or very hot soapy water and rinse

Separating foods

- Keep raw meat, fish, birds and eggs away from other foods
- Do not use the same cutting board, knife or other tools to prepare raw meats as you do cooked meats
- Use one cutting board for vegetables and fruit, and another one for raw meat, fish and birds

"When I was a young mom, I never premade baby food. I did up the meal I was making for our dinner, and they always had whatever we were eating."

— Akisqnuk First Nation
Cooking

→ Make sure food is cooked to a safe temperature (see chart below) by using a food thermometer (or a probe/stem thermometer)

→ Put the tip of your thermometer into the thickest part of the meat or dish

<table>
<thead>
<tr>
<th>FOOD ITEM</th>
<th>COOKING TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole chicken or birds</td>
<td>180°F/82°C</td>
</tr>
<tr>
<td>Chicken, ground meat, leftovers, casseroles, egg dishes and shellfish</td>
<td>165°F/74°C</td>
</tr>
<tr>
<td>Fresh beef, pork and wild game</td>
<td>160°F/71°C</td>
</tr>
<tr>
<td>Fish</td>
<td>158°F/70°C</td>
</tr>
</tbody>
</table>

Chilling

→ Put leftovers in the fridge during the first hour after making them

→ Keep your fridge at 4°C (40°F) or colder. Bacteria multiply fastest between 4°C (40°F) and 60°C (140°F), so chilling food properly is one of the best ways to avoid food poisoning

Thawing

→ Thaw frozen foods in the fridge, under cold running water, or in the microwave

→ Do not thaw food on the counter

Reheating

→ Reheat food in the microwave or in a small pot over low heat on the stove

→ Always use a microwave-safe glass plate or bowl instead of plastic when reheating food in the microwave

→ Stir food often while reheating (see page "Microwave directions" on page 27 for Microwave Tip)

→ Always check that food is warm, not hot, before you feed your baby

→ Do not reheat leftovers more than once. If you have reheated food left over, throw it away

→ Do not reheat breast milk or formula in the microwave because it destroys nutrients and heats unevenly, so baby could burn their mouth. Instead, place bottle in a bowl of hot water
Food preparation tools

If you have these everyday kitchen items, then you can make your own baby food.

1. Knife: use to peel and/or cut food into small pieces
2. Cutting boards: use one for vegetables and fruit, and a separate one for raw meat, fish and birds
3. Pot: use to cook and reheat food on the stove top
4. Fork, spoon, potato masher, blender, baby food grinder, sieve: use these items to make food the right texture for your baby (see page 16)
5. Food thermometer: use to make sure food is cooked or stored at a safe temperature (see page 26)
6. Ice cube trays and cookie sheets: use to divide baby food into individual portion sizes for freezing
7. Microwave: use to cook and reheat food
8. Grater: use to grate or shred vegetables and hard cheeses

TIP
If you heat foods in the microwave, make sure you do it safely. Microwaves heat unevenly, creating "hot spots" that can hurt your baby's mouth.

> Stir foods at least once halfway through cooking or reheating.
> Taste food to see how hot it is before you give it to baby.
> To reheat food in a microwave, heat to 88°C (190°F), then cover it and let stand for two minutes.
> Heat in glass rather than plastic containers to ensure safety.
Storing baby food safely

Remember to put any unused food in the fridge or freezer within one hour of making it.

Storing in the fridge:

→ Place the food in a clean, resealable container
→ Label and date the container
→ Use prepared, refrigerated food within two to three days unless your recipe says differently

Feeding baby food that has been stored in the fridge or freezer:

→ Only take out enough food for that meal
→ If frozen, thaw in the fridge, microwave or in a sealed container under running water. Never thaw food on the counter
→ If you need to, heat food from the fridge in the microwave or in a pot on the stove over low heat (see page 27 for Microwave Tip)
→ Move the food to your baby's dish
→ Throw away any reheated leftovers from your baby's dish

Storing in the freezer:

Spoon prepared food into a clean ice cube tray or onto a clean cookie sheet or muffin tray (keep portions small). Cover with plastic wrap and freeze right away.

→ Once the food is frozen, remove the frozen pieces from the tray or pan, place them in a freezer bag and seal it
→ Label and date the freezer bag
→ Most baby food can be stored for two months in a fridge freezer or six months in a deep freezer. Check your recipe to see how long it will keep

Tools to store food:

1. Freezer bags: used to store prepared baby food in the freezer (Note: remove food from freezer bags before heating it up)
2. Plastic wrap: used to cover food being stored in the fridge
3. Resealable plastic containers: used to store food in the fridge
4. Freezer-safe plastic containers: used to store frozen baby food in the freezer
Now that we’ve learned all about which foods are best for your baby, and how to prepare and store them safely, let’s get to the yummy part.

All the wonderful recipes you’ve helped us collect are perfect for babies six months and older. As baby learns to eat solid foods, change the texture from pureed/blended, mashed or chopped to small chunks or pieces by the time your young one has their first birthday. From six months old, you can also include finger foods like small slices of toast, soft banana and O-shaped cereals.

Just like the rest of the family, your baby needs a variety of foods from all four food groups in Eating Well with Canada’s Food Guide to help them stay healthy. Look for the Food Guide symbols on each recipe. Each one will have one or more symbols, which show you what food groups are in the recipe. The symbols will also tell you how much food the recipe makes, and how many ice cubes it’ll make for freezing servings ahead of time.
Breakfast

My son enjoys homemade apple sauce so much that he mostly refuses to eat store-bought sauce.

— Hailey Causton, Westbank First Nation
Apple Sauce Recipe:

Peel and core apples, then slice and put in water with lemon juice so they don’t go brown. Once apples are peeled and sliced, put in pot (I use a large stainless steel heavy bottom pot) and cook on low to medium heat. As apples heat, they will break down and create their own juice. I also add about half a cup of lemon juice to the apples. The longer you cook, the thicker the sauce. You can add cinnamon or nutmeg if you like, but I don’t add anything. The apples are sweet enough. I put the sauce in half pints or pint jars and then use my water bath canner to complete.

I have added raspberries to the apples, which add sweetness and colour.

— Simone Lampreau, Simpcw First Nation
Mashed Fresh Fruit

SERVINGS

Makes 3 cups or 24 ice cube servings

FOOD GROUP

Ingredients

- 6 cups (1.5 L) apples, washed, peeled and cut into chunks
- ½ cup (125 ml) water

This recipe also works with pears, apricots, plums, peaches, nectarines and mangos. Remove skin and pits.

Directions

1. Place cut fruit and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the fruit is soft, adding more water if you need to so it doesn't burn. Let it cool.
4. Mash with a fork to the texture that is right for your baby (see page 16).

MICROWAVE DIRECTIONS

Place all ingredients in a microwave-safe glass bowl and heat on high until the fruit is soft, stirring occasionally. Let cool, then continue with Step 4.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

FOOD SAFETY TIP: When heating or reheating foods, use a microwave or a small pot over low heat and stir the food often. Always check the temperature of the food before offering it to your baby. Food should be lukewarm, not hot. When heating or reheating food in the microwave, always use a microwave-safe glass plate or bowl instead of plastic.
Mashed or Pureed Canned Fruit

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Vegetables & Fruit

Ingredients

➔ 1 large can (796 ml) of peaches, pears, or fruit cocktail packed in water

If you use fruit cocktail, puree the fruit in a blender. Pineapple and grapes are difficult to mash well enough to be safe for babies.

Directions

1. Drain the canned fruit.
2. Place in a bowl and mash with a fork to the texture that is right for your baby (see page 16).

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

NUTRITION TIP: Choose canned fruit packed in water or juice. Fruit packed in syrup has a lot of sugar.
**Pears, Apples and Plums**

**SERVINGS**

Makes 3 cups or 24 ice cube servings

**FOOD GROUP**

Vegetables & Fruit

---

**Ingredients**

- 3 cups (750 ml) apples, washed, peeled and cut into chunks
- 3 cups (750 ml) pears, washed, peeled and cut into chunks
- 3 plums, washed, skin and pits removed
- ½ cup (125 ml) water

Canned pears can also be used; they do not need to be cooked. Add them to the cooked apples and plums before mashing.

**Directions**

1. Place cut fruit and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the fruit is soft, adding more water if needed to prevent scorching. Let cool.
4. Mash with a fork to the texture that is right for your baby (see page 16).

**MICROWAVE DIRECTIONS**

Place all ingredients in a microwave-safe glass bowl and heat on high until the fruit is soft, stirring occasionally. Let cool, then continue with Step 4.

---

**IF FREEZING:** Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Tropical Puree

SERVINGS
Makes 3 cups or 24 ice cube servings

FOOD GROUP

Ingredients

➔ 1 large can (796 ml) peaches, packed in water
➔ 1 small can (540 ml) pineapple tidbits
➔ 1 banana

If you use fruit cocktail, puree the fruit in a blender. Pineapple and grapes are difficult to mash well enough to be safe for babies.

Directions

1. Drain the canned fruit.
2. Place all of the fruit in a blender.
3. Puree until smooth.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

NUTRITION TIP: Add iron-fortified infant cereal for extra nutrition.
Ingredients

- 1 cup (250 ml) dried prunes, pitted
- ½ cup (125 ml) water
- 2 bananas

Canned pears can also be used; they do not need to be cooked. Add them to the cooked apples and plums before mashing.

Directions

1. Place the prunes and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the fruit is soft, adding more water if needed to prevent scorching. Let cool.
4. Puree the prunes in a blender or use a food grinder. Prunes have a sticky texture, so it is important they are pureed well, especially for babies under 12 months.
5. Add the bananas and puree to the texture that is right for your baby (see page 16). Add breast milk or formula as needed.

MICROWAVE DIRECTIONS

Place prunes and water in a microwave-safe glass bowl and heat in the microwave on high until the fruit is soft, stirring occasionally. Let cool, then continue with Step 5.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

NUTRITION TIP: Never force your baby to eat. If he or she doesn't eat very much at one meal, they will make up for it at another meal.
Rhubarb Pears

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Vegetables & Fruit

Ingredients

→ 1 large can (796 ml) pears, packed in water or juice
OR
3 cups (750 ml) fresh pears, peeled and cut into chunks

→ 2 cups (500 ml) fresh or frozen rhubarb, washed and chopped

→ ¼ cup (50 ml) water

This recipe also works with canned peaches instead of pears.

Directions

1. Place rhubarb and water in a pot.
2. Bring to a boil, then reduce heat to low. If you are using fresh pears, add them now.
3. Simmer until the rhubarb is soft, adding more water if needed to prevent scorching. Let cool.
4. If you are using canned pears, drain them now and add them to the cooled rhubarb.
5. Prepare to the texture that is right for your baby (see page 16).

MICROWAVE DIRECTIONS

Place rhubarb, fresh pears and water in a microwave-safe glass bowl and heat on high, stirring occasionally until the rhubarb is soft. If using canned pears, continue with Step 4.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

DID YOU KNOW?

Rhubarb is a natural laxative (it helps your tummy work).
Fruity Cereal

SERVINGS

Makes ½ cup

FOOD GROUPS

Vegetables & Fruit  Grains

Ingredients

→ ¼ cup (50 ml) iron-fortified infant rice cereal
→ ¼ cup (50 ml) heated breast milk or formula
→ ¼ cup (50 ml) Tropical Puree (see recipe on page 30) or other mashed or pureed fruit

This recipe also works with water instead of breast milk or formula.

Directions

1. Heat the breast milk or formula in the microwave or in a small pot over low heat until warm.
2. Prepare cereal with the breast milk or formula as per package directions. If using water instead of breast milk or formula, boil the water then let it cool to lukewarm. Continue with Step 3.
3. Add the fruit puree and mix well. Food should be lukewarm, not hot.
4. Serve immediately.

Keeps in the fridge for one to two days.

NUTRITION TIP: Add ½ tsp peanut butter for extra nutrition and flavour. Stir it in well so there are no sticky lumps.
Peanut Butter Banana Yogurt

SERVINGS
Makes ½ cup

FOOD GROUPS
Vegetables & Fruit  Milk & Alternatives  Meat & Alternatives

Ingredients

- 2 tbsp. plain yogurt (2.5% MF or higher)
- ¼ banana, mashed
- 1 tsp. peanut butter

Directions

1. Mix banana and peanut butter well so there are no sticky lumps.
2. Stir banana and peanut butter mixture into the yogurt.
3. Serve immediately.

Keeps in the fridge for one to two days.

FOOD SAFETY TIP: Babies can try foods with peanut butter before one year of age. Try one new food at a time to help identify allergies.

See page 21 for more information about food allergies. If your baby shows any of the signs listed on page 21 after eating, seek medical help through your health centre, nursing station or emergency services right away.
Directions

1. Mix all dry ingredients in a large bowl.
2. In a separate bowl, whisk together eggs, water and 2 tbsp. vegetable oil.
3. Add the wet ingredients into the dry ingredients and stir only until combined. Batter will be lumpy.
4. Heat a non-stick frying pan over medium heat. Add the 1 tsp. of oil.
5. Once heated, pour about 2 tbsp. of batter onto the pan and cook until you see bubbles forming. Flip and cook the other side.
6. Cut into small pieces. Serve immediately with fruit puree.

Ingredients

- 1/2 cup (125 ml) flour
- 1/2 cup (125 ml) iron-fortified infant cereal
- 1 tsp. (5 ml) baking powder
- 2 eggs
- 3/4 cup (175 ml) water
- 2 tbsp. (25 ml) vegetable oil
- 1 tsp. (5 ml) vegetable oil for the frying pan
- Thawed fruit puree to serve

TO FREEZE PANCAKES: Separate each pancake with plastic wrap and stack. Wrap with plastic or use a freezer bag and freeze.

TO REHEAT FROZEN PANCAKES: Remove only the number of pancakes you wish to serve and remove all plastic wrap. Place pancakes on a microwave-safe dish and microwave for 30 seconds.

Pancakes can be kept in the fridge for three days or frozen in the fridge freezer for up to two months.

NUTRITION TIP: Whole wheat flour is a healthier choice than white flour. Substitute whole wheat flour for white flour whenever possible.
Scrambled Eggs

Directions

1. Whisk egg and water in a small, microwave-safe bowl.
2. Heat in microwave on high for 30 seconds.
3. Let cool and cut into small pieces or mash with a fork.

Ingredients

→ 1 whole egg
→ 1 tbsp. (15 ml) water

NUTRITION TIP: Eggs are an affordable and excellent food choice for your baby. Babies can try cooked eggs, both the yolk and the whites, at six months of age.
Power Yogurt

SERVINGS

Makes ¾ cup

FOOD GROUPS

Ingredients

- ¼ cup (50 ml) iron-fortified infant cereal
- ¼ cup (50 ml) fruit prepared to the texture that is right for your baby (see page 16)
- 2 tbsp. (25 ml) water
- 2 tbsp. (25 ml) plain yogurt (2.5% MF or higher)

Directions

1. Mix together cereal, fruit and water in a microwave-safe bowl.
2. Microwave on high for 30 seconds.
3. Add the yogurt, stir and serve.

Keeps in the fridge for one to two days. Serve leftovers cold.

NUTRITION TIP: Flavoured or low-fat yogurt often has sugar. Choose plain, full cream yogurt with more than 2.5% MF to help build your baby's bones and teeth.
Lunch

General Baby Food Recipe:
When my children were small we would cook at different veggies and mash them and once they were ready for meat (after 6 months when my children were young) we would cook the meat...

— Wanda Nikal, Witset (Moricetown), BC

My sons used to love the soups I would blend up and freeze in ice cube trays. Freezing them this way made portioning and accessibility so much easier.

— Lori Gauthier, Lower Similkameen Indian Band in Keremeos, BC

Mashed Potato and Carrot Recipe:
Cook your potatoes and carrots, mash them, cool the mixture down, then bag it and date it, no salt or butter added.

— Karen Hance, Kanaka Bar
SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Vegetables & Fruit

Ingredients

→ 4 cups (1 L) frozen vegetables or fresh vegetables, peeled and cut into chunks

→ ½ cup (125 ml) water

This recipe works for fresh or frozen green beans, squash, sweet potato, turnip, mixed vegetables, broccoli, cauliflower, peas and carrots.

Directions

1. Place vegetables and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the vegetables are soft, adding more water if needed to prevent scorching. Let cool.
4. Drain any excess liquid.
5. Mash with a fork to the texture that is right for your baby (see page 16).

MICROWAVE DIRECTIONS

Place all ingredients in a microwave-safe glass bowl and heat in the microwave on high until the vegetables are soft, stirring occasionally. Continue with Step 4.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

TIP: Some vegetables take longer to cook than others. A cooked vegetable will mash easily when pressed with the back of a fork.
Baby Pemmican

SERVINGS
 Makes 1½ cups or 12 ice cube servings

FOOD GROUP

Ingredients

→ 1 cup (250 ml) chopped fresh bison, deer, elk or lean beef or ½ cup dried meat with no added salt or seasonings
→ 1 cup (250 ml) Saskatoon berries or blueberries
→ 1 cup (250 ml) water

Directions

1. Place meat, berries and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer for 30 minutes.
4. Prepare to the texture that is right for your baby (see page 16).

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

DID YOU KNOW?

Traditional pemmican was made from dried, pounded meat, dried berries and melted animal fat. It was a very important trade item among Indigenous and European fur traders because it was light in weight, high in calories and did not need to be refrigerated.
Pumpkin, Apple and Corn Puree

SERVINGS
Makes 2 cups or 16 ice cube servings

FOOD GROUP
Vegetables & Fruit

Ingredients
- 2 cups (500 ml) apples, washed, peeled and cut into chunks
- ½ cup (125 ml) water
- 1 cup (250 ml) frozen corn
- 1 cup (250 ml) canned pure pumpkin

Directions
1. Place apples, corn and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the fruit is soft, adding more water if needed to prevent scorching. Let cool.
4. Add pumpkin.
5. Puree in a blender to the texture that is right for your baby (see page 16).

MICROWAVE DIRECTIONS
Place apples, water and corn in a microwave-safe glass bowl and heat in the microwave on high, stirring occasionally until the apples are soft. Continue with Step 3.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

SHOPPING TIP: Buy canned pumpkin that has “pure pumpkin” on the label. Canned “pumpkin pie filling” has added sugar.
Directions

1. Place vegetables and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer, stirring occasionally until the vegetables are soft.
4. Drain any excess liquid.
5. Puree in a blender to the consistency that is right for your baby (see page 16).

MICROWAVE DIRECTIONS
Place all ingredients in a microwave-safe glass bowl and heat in the microwave on high, stirring occasionally until the vegetables are soft. Continue with Step 4.

Ingredients

- 2 cups (500 ml) squash, peeled, seeds removed and chopped
- 1 cup (250 ml) fresh or frozen corn kernels
- 1 cup (250 ml) fresh or frozen green beans
- ½ cup (125 ml) water

This recipe also works with canned corn and canned green beans. Drain and rinse before use.

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Vegetables & Fruit

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

SHOPPING TIP: Vegetables and fruit often cost less when they are in season.
Beans and Vegetables

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Vegetables & Fruit

Ingredients

- ½ cup (125 ml) canned baked beans
- 2 cups (500 ml) frozen vegetables
- ½ cup (125 ml) water

Directions

1. Heat beans in a pot over medium heat, stirring occasionally until heated through. Set aside.
2. Place vegetables and water in another pot.
3. Bring to a boil, then reduce heat to low.
4. Simmer until the vegetables are soft and heated through, stirring occasionally.
5. Drain the liquid from the vegetables.
6. Add the beans to the vegetables and use a fork to mash to the texture that is right for your baby (see page 16). Add breast milk or iron-fortified formula as needed.

MICROWAVE DIRECTIONS

Place beans in a microwave-safe glass bowl and heat on high for two minutes, stirring occasionally. Place vegetables in a separate microwave-safe glass bowl with water and heat on high until the vegetables are soft. Continue with Step 5.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Potato, Carrot, Turnip

Submitted by Saddle Lake Health Centre

SERVINGS

Makes 3 cups or 24 ice cube servings

FOOD GROUP

Ingredients

- 2 cups (500 ml) potato, peeled and chopped
- 2 cups (500 ml) turnip, peeled and chopped
- 2 cups (500 ml) carrots, peeled and chopped

Directions

1. Place vegetables in a large pot and cover with water.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the vegetables are soft.
4. Drain the liquid.
5. Mash with a fork to the texture that is right for your baby (see page 16).

MICROWAVE DIRECTIONS

Place all ingredients in a microwave-safe glass bowl. Add 2 cups (500 ml) of water and heat on high until the vegetables are soft, stirring occasionally. Continue with Step 4.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

NUTRITION TIP: A baby’s taste buds are very sensitive. It is not necessary to add salt or other seasoning to your baby’s food.
Baked Bannock

SERVINGS

Makes one 8x8 pan (32 pieces)

FOOD GROUP

Grains

Ingredients

- ½ cup (125 ml) iron-fortified infant cereal
- 1½ cups (375 ml) flour
- 4 tsp. (20 ml) baking powder
- 1 tbsp. (15 ml) sugar
- ¼ cup (50 ml) vegetable oil
- 1 cup (250 ml) water

Directions

1. Preheat the oven to 350°F (180°C).
2. Grease an 8x8 baking dish.
3. Mix all dry ingredients together in a large bowl. Slowly mix in the oil and combine to make a coarse mixture.
4. Make a dent in the centre of the dough and add the water. Knead gently until combined.
5. Press the dough into the greased pan and bake for 30 minutes.
6. Cut into small pieces.

Keeps wrapped in plastic for two days at room temperature. It can also be frozen in a resealable freezer bag.

NUTRITION TIP: Fried foods like fry bread are not good for babies because they are too high in fat.

My children loved the jams on toast before school. Now they are adults and like jam on bannock.

— Pat Raphael Derickson, Tsinstikeptum, Westbank First Nation
Lentils and Rice

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Grains  Meat & Alternatives

Ingredients

- ½ cup (125 ml) dried lentils
- 1 cup (250 ml) uncooked rice
- 3 cups (750 ml) water

This recipe also works with dried split peas.

Directions

1. Place lentils, rice and water in a large pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the lentils are soft. Add more water if needed.
4. Puree or mash to the texture that is right for your baby (see page 16).

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

SHOPPING TIP: Lentils are similar to dried peas and beans, and can be found in most grocery stores near the soup, pasta or canned beans. They can either be dried (which requires cooking) or canned (which only requires heating). If you can't find lentils, talk to your store manager. They may be able to order some for you.
Carrot, Split Pea and Potato

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Vegetables & Fruit
Meat & Alternatives

Ingredients

→ ½ cup (125 ml) dried split peas
→ 1 cup (250 ml) carrot, peeled and chopped
→ 1 cup (250 ml) potato, peeled and chopped
→ 3 cups (750 ml) water

This recipe also works with dried lentils.

Directions

1. Place split peas, carrots, potatoes and water in a large pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the split peas are soft enough to be mashed with a fork. Add more water if needed.
4. Prepare to the texture that is right for your baby (see page 16).

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

NUTRITION TIP: Split peas and lentils are low in cost and high in nutrition. They come in a variety of colours and cook in about 20 minutes. Mash or puree to make a great food for your baby.
Basic Fish Recipe

SERVINGS

Makes 1 cup or 8 ice cube servings

FOOD GROUP

Meat & Alternatives

Ingredients

- 2 cups (500 ml) fresh or frozen fish, deboned and chopped
- ½ cup (125 ml) water

Directions

If using frozen fish, then thaw it first. See page 26 for information on thawing meats safely.

1. Remove all skin and bones from fish. Remember that bones can get caught in baby’s throat and cause them to choke, so check with family members for tips on removing all bones safely.

2. Place fish and water in a pot. Bring to a boil, then reduce heat to low.

3. Simmer for 20 minutes.

4. Drain the liquid.

5. Chop or mash to the texture that is right for your baby (see page 16). Check again to make sure you have gotten rid of all the fish bones before feeding.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

FOOD SAFETY TIP: Fish is an important source of iron and a healthy choice for the whole family, but some types of fish contain high levels of mercury, which can hurt your health. For more information about mercury in fish, visit [www.canada.ca/health](http://www.canada.ca/health) and search for “mercury in fish consumption advice.” You can also call HealthLink BC, your provincial health line on 811 toll-free or 711 for the deaf and hearing-impaired.
Broccoli, Cheese and Tuna

SERVINGS
Makes 2 cups or 16 ice cube servings

FOOD GROUP
Vegetables & Fruit
Milk & Alternatives
Meat & Alternatives

Ingredients
→ 4 cups (1L) fresh or frozen broccoli, chopped
→ ½ cup (125 ml) water
→ 1 can (170 g) canned “light” tuna packed in water, drained and flaked into very small pieces
→ 1 cup (250 ml) grated cheese

This recipe also works with frozen mixed broccoli and cauliflower.

Directions
1. Place vegetables and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the broccoli is soft.
4. Drain the water and save it in another container.
5. Add the tuna and cheese to the broccoli and stir to combine.
6. Puree or mash to the texture that is right for your baby (see page 16). Add saved water as needed.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

FOOD SAFETY TIP: Choose canned “light” tuna whenever possible. If you choose albacore (white) tuna, which is higher in mercury, it is recommended to limit your baby to a quarter of a can per week.
Macaroni and Cheese with Peas

SERVINGS

Makes 1½ cups or 12 ice cube servings

FOOD GROUP

Ingredients

→ ½ cup (125 ml) dry macaroni
→ ½ cup (75 ml) canned evaporated whole milk (full fat) or 3.25% MF homogenized milk
→ ¼ cup (50 ml) frozen peas
→ ½ cup (125 ml) grated cheese

Go ahead and get creative with this recipe. Try different pasta shapes and add other vegetables or meats your baby likes.

Directions

1. Cook the pasta according to the package directions. Drain and set aside.
2. Put the milk and peas in a pot and heat gently over medium heat until hot.
3. Add the grated cheese and stir until melted.
4. Mix in the cooked pasta.
5. Prepare to the texture that is right for your baby (see page 16).

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
My son loved butternut squash. I would just bake it plain in the oven for him, and then add a bit of breast milk and feed it to him fresh.

— Margaret Charlie, Sts’ailes
Mashed Veggies and Stew Recipe

When my children were small, we would cook different veggies and mash them. Once they were ready for meat after six months, we would cook the meat and then put it through a blender. When we made stews, the same thing; we would put in a blender and feed them that.

— *Wanda Edgar*, Nuxalk Nation

My baby food recipe would be my homemade stew. Ingredients needed: 1 lb. beef stew, 1 can tomatoes, 2 carrots, 2 celery stalks, ½ onion. Spices: 1 tsp garlic powder, 1 tsp cumin, 1 tsp salt. Precook this recipe for two hours. Brown your meat first. Deglaze your pan so that you have all the drippings/flavour from the bottom of the pan. Add your vegetables and spices. You can also hard boil for 30 minutes in the pressure cooker.

— *Claudette Leon*, Sts’al’se
Pureed Meats

SERVINGS

Makes 1 cup or 8 ice cube servings

FOOD GROUP

Meat & Alternatives

Ingredients

- 2 cups (500 ml) raw, cubed meat (about 200g or ½ lb)
- 1 cup (250 ml) water

This recipe will work with elk, deer, bison, beef, pork, chicken, rabbit or duck.

Directions

1. Place meat and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer for 20 minutes.
4. Drain the liquid and save it in another container.
5. Puree to the texture that is right for your baby (see page 16). Add saved water as needed.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

NUTRITION TIP: If you have cooked meat that is really tender, try grinding or chopping it to challenge your baby with new textures.
Broccoli and Carrots

SERVINGS
Makes 2 cups or 16 ice cube servings

FOOD GROUP
Vegetables & Fruit

Ingredients
- 3 cups (750 ml) fresh or frozen broccoli, chopped
- 1 cup (250 ml) carrot, peeled and chopped
- 1 cup (250 ml) water

This recipe also works with frozen mixed broccoli and cauliflower.

Directions
1. Place broccoli, carrots and water in a large pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the carrots are soft.
4. Drain and save the water in a separate container.
5. Mash with a fork until you reach the texture that is right for your baby (see page 16). Add the saved water as needed.

MICROWAVE DIRECTIONS
Place all ingredients in a microwave-safe bowl and heat in the microwave on high, stirring occasionally until the carrots are soft. Continue with Step 4.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

NUTRITION TIP: Add a scrambled egg or grated cheese for extra nutrition.
Sweet Potato and Turnip

SERVINGS

Makes 3 cups or 24 ice cube servings

FOOD GROUP

Ingredients

- 2 cups (500 ml) sweet potato, peeled and chopped
- 2 cups (500 ml) turnip, peeled and chopped

Directions

1. Put vegetables in a pot and cover with water.
2. Bring to a boil, then reduce heat to low.
3. Simmer until the vegetables are soft.
4. Drain the liquid.
5. Mash with a fork until you reach the texture that is right for your baby (see page 16).

MICROWAVE DIRECTIONS

Place all ingredients in a microwave-safe glass bowl. Add 2 cups (500 ml) of water and heat on high, stirring occasionally until the vegetables are soft. Continue with Step 4.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

TIP: Let your baby try to feed themselves with chunks of soft, cooked vegetables.
Rice and Dandelion Greens

**SERVINGS**

Makes 2 cups or 16 ice cube servings

**FOOD GROUP**

Vegetables & Fruit  Grains

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**Ingredients**

- ¼ cup (50 ml) uncooked rice
- 1 ½ cups (375 ml) water
- 1 cup (250 ml) potato, peeled and chopped
- 2 cups (500 ml) raw dandelion greens or fresh spinach (or ¼ cup frozen spinach)

**Directions**

1. Place rice, water and potato in a pot.
2. Bring to a boil, then reduce heat to low. Cover and simmer for 30 minutes.
3. Add the greens and turn off the heat. Cover and let sit for 30 minutes.
4. Drain the liquid.
5. Puree, mash or cut to the texture that is right for your baby (see page 16).

**IF FREEZING:** Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

**FOOD SAFETY TIP:** Do not pick dandelion greens from ditches or public places like parks—they may have been sprayed with weed or bug killers and could make your baby sick. Always wash greens well before cooking and eating. Also, try to pick the young dandelion greens; they are more tender and less bitter.
Rice and Squash

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Ingredients

- ½ cup (125 ml) dry rice
- 2 cups (500 ml) water
- 2 cups (500 ml) butternut squash, peeled, seeds removed and chopped

This recipe also works with sweet potato instead of squash.

Directions

1. Place rice, water and squash in a pot.
2. Bring to a boil, then reduce heat to low. Cover and simmer for 30 minutes.
3. Remove from heat and let sit, covered, for 30 minutes.
4. Mash or cut to the texture that is right for your baby (see page 16).

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

DID YOU KNOW?

Wild rice is a type of grass. It has been used by Indigenous peoples for centuries and is very nutritious.
**Chicken, Rice and Sweet Potato**

**SERVINGS**

Makes 2 cups or 16 ice cube servings

**FOOD GROUP**

Vegetables & Fruit  
Grains  
Meat & Alternatives

**Ingredients**

- ½ cup (125 ml) uncooked rice
- 1 cup (250 ml) chopped, raw chicken
- 1 cup (250 ml) sweet potato, peeled and chopped (about 1 medium-sized sweet potato)
- 2 cups (500 ml) water

**Directions**

1. Place rice, chicken, sweet potato and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer for 20 minutes or until the sweet potato is soft and the chicken is no longer pink.
4. Mash or cut to the texture that is right for your baby (see page 16).

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**IF FREEZING:** Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

**NUTRITION TIP:** Packaged rice dishes often have a lot of salt. Try making your own rice dish by mixing wild rice with white or brown rice.
Fish and Green Beans

SERVINGS

Makes 1 cup or 8 ice cube servings

FOOD GROUP

Vegetables & Fruit  Meat & Alternatives

Ingredients

- 1 cup (250 ml) fresh or frozen fish, deboned and cut up, or
  1 can (170 g) tuna or salmon, drained
- 1 ½ cups (375 ml) fresh or frozen green beans
- ½ cup (125 ml) water

This recipe will work with any type of fish. You can also use canned green beans—drain, rinse, and then add the beans to the pot halfway through Step 4 instead of at Step 2.

Directions

If using frozen fish, thaw it first. See page 26 for information on thawing meats safely.

1. Remove all bones from the fish. Remember that bones can get caught in baby’s throat and cause them to choke, so check with family members for tips on removing all bones safely.

2. Place fish, beans and water in a pot.

3. Bring to a boil, then reduce heat to low.

4. Simmer for 20 minutes. Let cool.

5. Mash or chop to the texture that is right for your baby (see page 16). Check again to make sure you have gotten rid of all the bones.

MICROWAVE DIRECTIONS

Place all ingredients in a microwave-safe glass bowl and heat in microwave on high for 8 minutes, stirring occasionally. Let cool, then continue with Step 5.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Directions

If using frozen fish, thaw it first. See page 26 for information on thawing meats safely.

1. Pre-heat oven to 400°F (200°C).
2. Remove all bones from the fish. Bones can get caught in baby’s throat and cause them to choke.
3. Line a baking sheet with foil and place fish on top, skin side down. Brush top of fish with oil and bake at 400°F (200°C) for 8-10 minutes per inch (2.5 cm) of thickness, until fish flakes easily with a fork.
4. To make the parsley sauce, melt butter in a saucepan over medium-low heat.
5. Stir in flour and cook, stirring, for 1 minute.
6. Gradually stir in milk. Increase heat to medium and cook, stirring, for 3 minutes or until sauce thickens and coats the back of a spoon.
7. Remove from heat. Stir in parsley and lemon juice.

Serve with baked fish after checking again that there are no bones in the fillets.

8. For your baby, flake the baked fish and make sure there are no bones. Add parsley sauce, breast milk or water to fish to moisten. If using canned salmon, flake with a fork and serve with parsley sauce.
9. Serve with rice and your family’s favourite vegetables.

Ingredients

- 4 salmon fillets or use canned salmon
- 1 tbsp. (15 ml) olive or vegetable oil
- 1½ tbsp. (25 ml) butter
- 1 tbsp. (15 ml) flour
- 1 cup milk (250 ml)
- ¼ cup (60 ml) finely chopped fresh parsley or 1 tbsp. (15 ml) dried parsley
- 1½ tbsp. (25 ml) lemon juice

**IF FREEZING:** Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

**SERVINGS**

Serves a family of four, including baby

**FOOD GROUP**

- Vegetables & Fruit
- Grains
- Meat & Alternatives
Duck, Apple and Potato

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Ingredients

- 1 cup (250 ml) raw duck or chicken, chopped
- 1 cup (250 ml) apple, peeled and chopped
- 1 cup (250 ml) potato, peeled and chopped
- 1 cup (250 ml) water

Directions

1. Place duck, apple, potato and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer for 20 minutes or until the potato is soft.
4. Mash or chop to the texture that is right for your baby (see page 16).

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Roast Chicken Dinner

SERVINGS
Serves a family of four or five, including baby

FOOD GROUP

Ingredients

- 1 whole chicken
- 1 lemon, halved
- 1 tbsp. (15 ml) olive oil or vegetable oil

Directions

1. Preheat an oven to 375°F (176°C).
2. Place chicken in a roasting pan and put lemon halves into the cavity; rub the oil over chicken skin.
3. Roast in the preheated oven for about 1 hour and 40 minutes until skin is browned and crisp, the juices run clear, and an instant-read meat thermometer inserted into the thickest part of a thigh (not touching bone) reads 185°F (85°C).
4. Let chicken rest for 15 minutes before carving.
5. The dark meat on the thighs and legs of the chicken has more iron. Serve meat from these parts to your baby. Chop the meat finely and moisten with broth or breast milk if needed.
6. Slice some meat for the rest of the family.
7. Serve with vegetables and a grain or starch of your choice.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Elk, Potato and Vegetables

SERVINGS
Makes 2 cups or 16 ice cube servings

FOOD GROUP
Meat & Alternatives
Vegetables & Fruit
Grains
Milk & Alternatives

Ingredients

- 1 cup (250 ml) raw elk, chopped
- 1 cup (250 ml) potato, peeled and chopped
- 1 cup (250 ml) frozen mixed vegetables
- 2 cups (500 ml) water

This recipe also works with deer, beef, caribou or pork.

Directions

1. Place meat, potato, vegetables and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Simmer for 20 minutes.
4. Prepare to the texture that is right for your baby (see page 16).

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Creamy Fish with Spinach

SERVINGS

Makes 1 cup or 8 ice cube servings

FOOD GROUP

Ingredients

- 1 cup (250 ml) fresh or frozen fish, chopped and bones removed
- ½ cup (125 ml) can of full fat evaporated milk, or 3.25% MF homogenized milk
- ½ cup (125 ml) frozen spinach, thawed and squeezed dry

This recipe also works with 3 cups of fresh spinach instead of a ½ cup of frozen.

Directions

1. Remove all bones from the fish. Bones can get caught in baby’s throat and cause choking, so check with family members for tips on removing all bones safely.
2. Place fish in a pot and cover with water.
3. Bring to a boil, then reduce heat to low.
4. Simmer for 20 minutes, then drain and discard the liquid.
5. Add the milk and spinach to the fish in the pot.
6. Heat gently over medium heat until hot.
7. Use a fork and knife to prepare to the texture that is right for your baby (see page 16). Check again for any bones before feeding to baby.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Cranberry Rabbit and Rice

SERVINGS

Makes 2 cups or 16 ice cube servings

FOOD GROUP

Ingredients

→ 1 cup (250 ml) cooked rabbit, chopped
→ ½ cup (125 ml) uncooked rice
→ ½ cup (125 ml) dried cranberries, chopped
→ 2 ½ cups (625 ml) water

This recipe also works with chicken instead of rabbit, and Saskatoon berries or raisins instead of cranberries.

Directions

1. Place rabbit, rice, cranberries and water in a pot.
2. Bring to a boil, then reduce heat to low.
3. Cover and simmer for 20 minutes.
4. Prepare to the texture that is right for your baby (see page 16).

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

FOOD SAFETY TIP: Small, round and chewy foods can be choking hazards. Chop dried cranberries, raisins, and Saskatoon berries before giving them to your baby.
All-Purpose Tomato Sauce

SERVINGS

Makes 3 cups or 24 ice cube servings

FOOD GROUP

Ingredients

- 4 cups (1 L) fresh tomatoes, chopped
- 2 cups (500 ml) frozen mixed vegetables
- ½ cup (125 ml) water
- ¼ cup (50 ml) vegetable oil
- 1 cup (250 ml) onion, chopped
- 1 tsp. (5 ml) garlic powder
- 1 tsp. (5 ml) dried basil or oregano (optional)

Directions

1. Add all the ingredients to a large pot. Cook over medium heat for 20–30 minutes, stirring occasionally.
2. Puree or mash to the texture that is right for your baby (see page 16).
3. Serve over cooked pasta cut into small pieces, or over cooked rice.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

NUTRITION TIP: This is a healthy tomato sauce that the whole family can enjoy. Stir in some cooked, ground meat for a quick meal. See the recipe for “Pureed meats” on page 61.
### Pasta and Tomato Sauce with Cheese

#### Ingredients

- ½ cup (125 ml) dry pasta. Little pasta shapes are a great way for your baby to practise eating with their fingers.
- ½ cup (125 ml) thawed tomato sauce (about 4 ice cube servings) (see recipe on page 74)
- ¼ cup (50 ml) grated cheese

You can also add a ¼ cup (50 ml / approx. 2 ice cube servings) of thawed Pureed Meats (see recipe page 61) or use ground meat instead of pureed. Cook ground meat and drain fat before adding to pasta.

#### Directions

1. Cook pasta as per package directions. Drain and return to the pot.
2. Add tomato sauce and cheese and cook over medium heat until heated through.
3. Puree or cut food with a fork or knife to the texture that is right for your baby (see page 16).
4. Serve when slightly cooled.

**Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.**

**NUTRITION TIP:** Cheese spreads and processed cheese slices can be high in fat and salt. Try cottage cheese, grated cheddar or mozzarella cheese.
Beef Hash with Vegetables

SERVINGS

Makes 3 cups or 24 ice cube servings

FOOD GROUP

Ingredients

- 4 cups (1 L) fresh tomatoes, chopped
- 2 cups (500 ml) frozen mixed vegetables
- ½ cup (125 ml) water
- ¼ cup (50 ml) vegetable oil
- 1 cup (250 ml) onion, chopped
- 1 tsp. (5 ml) garlic powder
- 1 tsp. (5 ml) dried basil or oregano (optional)

Directions

1. Heat vegetable oil in a large frying pan over medium heat. Add ground beef and cook until well done and no longer pink. Drain extra fat into an empty jar or can.

2. Return meat to the pan and add the rest of the ingredients. Cook over medium heat for 15 minutes or until very hot.

3. Serve as is or puree with a blender to desired consistency using breast milk, iron-fortified formula or water.

IF FREEZING: Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Directions
1. In a medium pot, cook rice according to package directions.
2. Add chicken and water to the cooked rice and cook for 15 minutes over medium heat, or until the chicken is no longer pink inside. Use a knife and fork to check.
3. Add the broccoli and cook for 5 minutes. Add more water if needed.
4. Remove from the heat and stir in the cheese. Let cool.
5. Prepare to the texture that is right for your baby (see page 16).

Ingredients
- ¼ cup (50 ml) rice
- ½ cup (125 ml) water
- 1 cup (250 ml) chopped chicken
- 1 cup (250 ml) chopped broccoli
- ½ cup (125 ml) grated cheese

If freezing:
Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Snacks

Avocados are a great first snack because of all the nutritional benefits. As avocados are creamy and have a soft texture, you do not need to cook them. I remember just mashing the avocado up for my daughter and she loved it. If I couldn’t find avocados then bananas were great too!

— Joely Fulcher, Old Masset, Haida Nation
Baby Trail Mix

SERVINGS

Makes 1 cup or 8 ice cube servings

FOOD GROUP

Grains

Ingredients

→ ½ cup (125 ml) cubed bannock or dry, whole wheat toast
→ ¼ cup (50 ml) low-sugar O-shaped cereal

Directions

1. Mix ingredients together.

Store in an airtight container for up to 3 days.
Directions

1. Drain the peaches.

2. Put peaches and berries in a blender and puree together or mash with a fork together in a bowl to the texture that is right for your baby. Add breast milk or formula as needed.

Ingredients

→ 1 large can (796 ml) peaches, packed in water
→ 2 cups (500 ml) fresh and washed, or frozen and thawed wild blueberries or Saskatoon berries

This recipe also works with canned pears.

**IF FREEZING:** Spoon into an ice cube tray and freeze. When frozen, transfer the cubes to a plastic container or a resealable bag and store in the freezer.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.
Baby Teething Biscuit

SERVINGS

Makes 15 biscuits

FOOD GROUP

Ingredients

- 1 cup (250 ml) iron-fortified infant cereal
- 1 cup (250 ml) 100% unsweetened fruit juice
- 1 cup (250 ml) flour

Directions

1. Preheat oven to 375°F (180°C). Lightly grease a cookie sheet with oil or cover with parchment paper. Set aside.

2. In a large bowl, mix all the ingredients together. Form into small balls with a spoon and flatten into circles on the prepared cookie sheet.


Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

FOOD SAFETY TIP: Always watch baby for signs of choking. Once baby is moving, don’t let them crawl or run around with food.
Baby Muffins

SERVINGS

Makes 6 regular or 18 mini muffins

FOOD GROUP

Ingredients

- ½ cup (125 ml) flour
- 1 cup (250 ml) iron-fortified infant cereal
- 1 tsp. (5 ml) baking powder
- ⅔ cup (75 ml) unsweetened apple sauce or any fruit puree
- ⅓ cup (75 ml) plain yogurt (2.5% MF or higher)
- 1 tbsp. (15 ml) vegetable oil
- 1 egg

This recipe also works with breast milk or iron-fortified formula instead of yogurt.

Directions

1. Preheat oven to 375°F (180°C). Lightly grease a muffin tin with oil, or insert muffin tin liners.
2. In a large bowl, mix together flour, infant cereal and baking powder.
3. In a small bowl, mix together, apple sauce, yogurt, oil and egg. Add wet ingredients to dry ingredients and mix until just combined.
4. Fill the muffin tins until almost full.
5. Bake for 20–25 minutes.
6. To serve, cut the muffin into bite-size pieces to make it safe for your baby to eat.

Keeps for two to three days in the fridge, two months in the fridge freezer, or six months in the deep freezer.

FOOD SAFETY TIP: See page 18 for tips on making foods safe for your baby.
PROGRESS NOTES

Six to seven months

Baby can:

- Hold head up
- Sit up with some support, or on their own
- Turn head away from food when full
- Open mouth to accept food
- Take food from a spoon
- Move food around in mouth using tongue
- Make a chewing motion

At this stage, baby is ready to start eating pureed or mashed foods and move towards chopped or grated foods.

Purees are only needed for foods that could be choking hazards like dried fruit and stringy foods (e.g. meats, green beans, pineapple, etc.)

Baby is also ready for some finger foods like cut-up toast, banana chunks and soft pieces of cooked vegetable.

With your help, your baby can also start learning how to drink water from an open cup.

DID YOU KNOW?

Growth and development of babies vary—not all babies do things at the same time. If your baby can't do these things or you have questions about your baby's development, speak to your health care provider. You can read more here: http://www.fnha.ca/Documents/growingup.pdf
12 to 18 months

Baby can:

→ Bite and chew food
→ Feed self with a spoon
→ Feed self with fingers
→ Hold a cup when drinking
→ Take sips from a cup
→ Eat most foods from family meals, cut up so they can feed themselves
→ Copy what other family members are doing at the table

At this stage, your baby is eating more foods from the family table, chopped or cut to the right size.

Breast milk is still best until two years or older. If you switch your baby to cow’s milk, you can offer up to three cups of 3.25% homogenized cow’s milk per day.

Eight to 12 months

Baby can:

→ Sit on his/her own with no help
→ Crawl, or is learning to crawl
→ Use fingers to feed themselves
→ Close mouth on the rim of a cup
→ Take sips from a cup with help from adults
→ Eat lumpy, chopped and cut-up foods
→ Show food likes and dislikes
→ Make chewing motions

At this stage, baby will be very interested in feeding him or herself. Try giving them meals right on the tray or table.

Dried fruit should still be pureed but most other foods can be grated or chopped (see page 18 for other choking hazards).

Continue to offer water from an open cup.
## MY RECIPES

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#### Directions:

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APPENDIX A

Making baby food with a blender

1. Start with a clean blender
2. Put food in the blender
3. Turn on to blend food to the texture that is right for your baby (see page 16)
4. Add breast milk or iron-fortified formula if more liquid is needed
5. Serve or store food within one hour

**FOOD SAFETY TIP:** Before blending or grinding, check your recipe to see if the food needs to be cooked first.

Making baby food with a food grinder

1. Start with a clean food grinder
2. Pull cup section up to fill with food
3. Place food into grinder
4. Insert handle/cutter into grinder, and rotate handle with one hand while pressing slowly downward with the other hand
5. Add breast milk or iron-fortified formula if more liquid is needed
6. Serve or store food within one hour
APPENDIX B

Caring for baby's teeth

Babies get bacteria

1. Clean baby’s gums daily. Use a clean damp washcloth, finger brush, or infant sized toothbrush.
2. Brush teeth twice daily. Brush with a rice grain amount of fluoride toothpaste as soon as the first tooth appears.
3. Don’t put baby to bed with a bottle. Putting baby to bed with a bottle with anything other than plain water may cause tooth decay. If you breastfeed, avoid letting baby nurse all night.

Baby teeth are important. These are important reasons to keep baby teeth healthy until they fall out naturally:

- Jaw development — chewing stimulates proper jaw growth.
- Chewing — broken down food makes digestion easier.
- Speech development — properly aligned teeth help with speech.
- Spacing — baby teeth guide adult teeth into proper position.

Brushing your baby’s teeth

- Begin brushing your baby’s teeth as soon as the first tooth appears.
- Gently brush twice a day using a rice grain amount of fluoride toothpaste on a soft toothbrush.
- Remember to gently brush where the teeth and gums meet.
- Check your baby’s teeth often. If you see white or brown spots along the gum line, speak to First Nations Health Authority Children’s Oral Health Initiative staff.

Positioning for toothbrushing. Find a comfortable position.

Try these positions:

- Lay your child on a change table, making sure they cannot fall off.
- Place your child on a couch or bed, with their head in your lap.
- Lay your child on the floor with their head placed between your legs.

PARENTS SHOULD CHECK BABY’S TEETH ONCE A MONTH TO LOOK FOR THE FIRST SIGNS OF TOOTH DECAY.

- Stage 1: Healthy teeth
- Stage 2: WHITISH LINES along the gum line could mean the beginning of tooth decay.
- Stage 3: BROWN AREAS or decayed spots along the gum line.

DID YOU KNOW?

Children will not lose their baby molars until 11 or 12 years of age.

TOOTH DECAY

- Acid is produced for 20 - 40 minutes each time sugar is available in the mouth.
- The more OFTEN sugar is available in the mouth, the more risk of tooth decay.
- Over time and after frequent acid attacks, a hole or cavity appears.
APPENDIX B

Three things to ask before you offer that snack:

1. **Is it sticky?** Sticky foods are often high in sugar and cause longer acid attacks.

2. **Is it healthy?** Children need nutritious foods and drinks for healthy bodies and teeth.

3. **How many times a day?** Children should have three meals and two snacks daily.

Choose the BEST for your child:

Avoid sugary drinks and treats

- **SERVE** milk or water at meals
- **WATER** for thirst and between meals
- **LIMIT** sugary drinks and sticky treats
- **OFFER** a variety of foods at meal and snack time

Chew your juice!

Fruit is a healthy food or snack for people of all ages

- Fruits contain many vitamins and minerals as well as fibre. Eating an orange or banana or apple or any other fruit often satisfies hunger and thirst.

- When we choose juice instead of fruit we lose much of the nutritional value of the fruit as well as increase the number of calories we are consuming.