



Recipes

Sauces & Dressings

Sesame Ginger Sauce

Prep Time: 10 minutes

Yield: 4 servings

Ingredients:

2/3 cup water
1/2 cup raw tahini
2 tablespoons fresh lemon juice
1 teaspoon light color miso paste
1 tablespoon finely grated fresh ginger
2 dates, pitted
1 clove garlic, pressed
pinch hot pepper flakes

Directions:

1. Blend all the ingredients in a food processor or a high powered blender. Add more water if needed to achieve desired the consistency.