



Recipes

Sauces & Dressings

Tahini-Lemon Sauce

Prep and Cook Time: 20 minutes

Yield: 4 or more servings

Ingredients:

¾ cup sesame tahini
5 tablespoons fresh lemon juice
1 small to medium clove garlic, minced
¾- 1½ cups of water (depending on desired thickness)
Sea salt to taste
Cayenne to taste (optional)

Directions:

1. Place tahini, lemon juice, and garlic in a food processor fitted with the steel blade (or blender). Begin process.
2. Keeping the motor running, slowly drizzle in the water, checking every now and then to monitor the consistency. When it is as thick/thin as you want it, turn off the machine.
3. Transfer to a small bowl or container, and season to taste with sea salt, parsley and if desired cayenne.
4. Cover tightly and refrigerate until ready for use.