

Creamy Tahini Dressing

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Ingredients:

- ¼ cup sesame tahini (mixed well)
- 2 tbsp lemon juice
- 1 tbsp soy sauce or ½ teaspoon sea salt
- 1 clove garlic, minced
- 1 tbsp fresh dill, minced or 1 tsp dry dill (to taste)
- 3-4 tbsp water for consistency, start with less

Preparation:

1. Whisk the ingredients together in a bowl, adding water gradually until you achieve the consistency you desire.
2. Store in refrigerator for up to 2 weeks
3. Stir before serving to reconstitute the thickened tahini. You might need to add more water after it's been in the fridge for a couple days.