

Tarator Bi Tahini (Sesame Sauce)

3 cloves	garlic	120 ml	lemon juice
large		3/4 tsp	salt
pinch			
cayenne			
8 oz	tahini paste		

1. Crush garlic and mash together with salt and cayenne to form a paste
2. Whisk in the tahini with a fork
3. Thin the mixture with lemon juice
4. Can be kept in the refrigerator for up to 2 weeks. Can also be frozen