
♦ Tahini Sauce ♦

I N G R E D I E N T S

1 cup tahini paste
3/4 cup lukewarm water
3 cloves raw garlic
1/4 cup fresh lemon juice
1/4 tsp salt

I N S T R U C T I O N S

1. Grind everything together in a food processor or blender until sauce is creamy and ivory-colored.
2. When consistency becomes uniform, add water until the desired consistency is reached. As a topping or dipping sauce, thicker is preferred. As a condiment or dressing, more liquid is preferred.