

# Lemon Tahini Dressing

By Gena Hamshaw

This dressing is perfect for fresh salads. If you like, add less water to make it more of a sauce.

Makes 1 1/3 Cups

- 1/2 cup tahini
  - 2/3 to 3/4 cups water (as needed)
  - 3 tablespoons fresh lemon juice
  - 1 clove garlic, minced
  - 1 tablespoon olive oil
  - 3/4 teaspoons sea salt (or to taste)
  - Black pepper to taste
1. Whisk or blend all ingredients together, starting with 2/3 cup water and adding more until you reach a desired consistency. Dressing will keep 5 to 6 days in the refrigerator.