

# Sesame Tahini Dressing

By Gena Hamshaw

A slightly sweet, salty dressing that's perfect over warm grains.

Makes Makes 1 1/4 cups

- 1/2 cup tahini
  - 1/2 cup water
  - 2 tablespoons sesame oil
  - 2 tablespoons tamari (or soy sauce)
  - 2 tablespoons rice vinegar
  - 1 tablespoon maple syrup
  - 1 clove garlic, minced
  - 1 teaspoon ginger, minced
1. Blend all ingredients in a blender till smooth. Add more water to thin the dressing if you prefer a thinner texture. It will thicken in the fridge, so you can also add water to thin as needed. Dressing will keep for 5 to 6 days, refrigerated.