

# TASTY TAHINI DRESSING

Recipe: Julie Ann Sageer, Lebanese Cuisine

serves: 6 ♦ prep time: 5 minutes ♦ total time: 10 minutes

*A signature sesame seed dressing that is infused with fresh lemon juice and slight subtleties of finely crushed garlic making for a distinct flavor all its own. Light and airy in texture with a fluid consistency. Traditionally served atop its famed companion the Falafel, and may also be enjoyed on salads or as a dipping sauce with fresh vegetables or hors d'oeuvres.*



- 1 cup Tahini (sesame seed paste)
- 2 garlic cloves, very finely crushed
- 3 1/2 lemons (3/4 cup), freshly squeezed
- 1/3 cup cold water
- 1/2 tsp. sea salt

## preparation:

- 1** In a food processor, finely crush 2 garlic cloves, then add 1 cup Tahini (sesame seed paste) – make sure to stir Tahini thoroughly in jar, mixing oil with paste before adding and then add 1/3 cup cold water, blend.
- 2** Now, add 3/4 cup fresh lemon juice and 1/2 tsp. sea salt, blend thoroughly, until an extremely creamy consistency is achieved (it should be somewhat substantial, but not too thick or thin/runny). You're going for fluid not goeey! Light and Airy!
- 3** When ready to enjoy: Serve either room temperature or chill (4-5) hours. Finish with sprinkles of freshly chopped parsley and drizzle over it's signature companion the fantastically flavorsome Falafel! Can also be enjoyed over your favorite salads, and as a dip with fresh vegetables or hors d'oeuvres.

## tip time:

- 1** Because the oil naturally separates from the paste and settles at the top of the Tahini jar or container it is best to thoroughly stir the liquids together, incorporating the oil with the paste before using.
- 2** If Tahini sauce becomes too thick, slowly add additional fresh lemon juice and/or cold water, incorporating a little at a time, until an ideal consistency is achieved: fluid, light & airy!
- 3** For 8 to 12 servings double the recipe.