



Creamy Tahini Dressing

INGREDIENTS

¼ c extra-virgin olive oil
¼ c tahini
2 to 3 T lemon juice, to taste
2 T whole grain mustard
2 tsp maple syrup or honey
½ tsp sea salt
Freshly ground black pepper, to taste
2 T ice-cold water, more as needed

DIRECTIONS

In a jar with a lid, combine the olive oil, tahini, 2 T lemon juice, mustard, maple syrup, salt, and black pepper. Whisk until thoroughly blended.

Add the cold water, and whisk again. Taste, and add more lemon juice (for zing) and pepper, if desired. If your dressing is too thick, whisk in more water, 1 tablespoon at a time. Store refrigerated for up to 1 week, thinning with water if necessary.

Pairs well with salads made with greens, tomato, pepper, radish, fennel, cucumber, onion, fresh herbs, chickpeas, lentils, whole grains, pine nuts, almonds.