

Tahini Sauce for Greens

1.5 cups

0.5 cups olive oil

4 cloves garlic

0.25 cups vinegar or lemon juice

0.75 to 1 cup Tahini

Soy sauce or salt to taste

Place all ingredients in a blender or food processor. Blend until well processed. To make a thinner sauce, add water. Store in the refrigerator.

Tahini Dressing: Dilute 1:1 with water. Taste and adjust dilution to your preference.