SESAME-TAHINI DRESSING
From food52.com/recipes
Yield: 1 ¼ cup

Ingredients
• ½ cup tahini*
• ½ cup water
• 2 Tablespoons sesame seed oil*
• 2 Tablespoons tamari or shoyu soy sauce*
• 2 Tablespoons rice vinegar
• 1 Tablespoon maple syrup, such as Grade A Maple syrup, dark color*
• 1 clove garlic, minced
• 1 teaspoon ginger, minced

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions
Blend all ingredients in a blender until 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.