

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



SESAME-TAHINI DRESSING

From food52.com/recipes

Yield: 1 1/4 cup

Ingredients

- 1/2 cup tahini*
- 1/2 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.

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