

## *TAHINI DRESSING*

Makes about 1 ½ cups

½ cup creamy and raw sesame tahini (MaraNatha or other good brand)

¼ cup olive oil (extra virgin, first cold pressed, and organic)

Juice of 2 lemons

1 clove garlic, peeled

1 teaspoon Nama Shoyu

Pinch of cayenne

1/2 cup water (or more if needed)

In a high-speed blender, combine the ingredients and blend until smooth.

Chill 1 hour before serving. This dressing will keep for 10 to 14 days in the refrigerator.

Great for salad! We also love it as a topping on brown rice and soba noodles.