

Tahini Sauce Sauce

Here's an excellent Tahini Sauce. It's a must with falafel, but it's good with almost any meat and a great seasoning spread for sandwiches.

Preparation Time: 10 minutes - Serves: 4-6

Organize Your Ingredients!

Notes on Organizing

You can simply prep as you go when making Tahini Sauce.

Tahini Sauce

- 1 clove garlic (smashed and skin removed)
- 1 T. extra-virgin olive oil
- 2 T. rice wine or white balsamic vinegar
- 1/4 C. onion (coarsely chopped)
- 1/2 tsp. Dijon mustard
- 2 tsp. low-sodium soy sauce
- 3 T. tahini
- 1/4 tsp. Asian Pepper sauce
- 1/2 tsp. Honey (or sweetened to taste)
- 1/3 C. low-sodium vegetable broth

Assembly Instructions

Combine ingredients and blend well in food processor.

Blend until creamy smooth.

Transfer to a bowl, cover and refrigerate.

When stored in a jar with a tight-fitting lid it'll keep for weeks.