

Lemon Tahini Dressing (10 servings)

Ingredient	Amount
Tahini	¾ cup
Fresh lemon juice	¾ cup
Lemon zest	1½ tsp
Apple cider vinegar	1½ tsp
Dijon mustard	1 tsp
Cold water	4–6 Tbsp, as needed
Extra-virgin olive oil	2 Tbsp
Maple syrup	1½ Tbsp
Toasted sesame oil	¾–1 tsp
Garlic powder	¼ tsp
Kosher salt	½ tsp, then adjust
Ground cumin	¼ tsp
Freshly ground black pepper	¼ tsp

Instructions: Whisk together the tahini, lemon juice, zest, vinegar, Dijon, maple syrup, sesame oil and seasonings. The mixture may initially thicken considerably.

Gradually whisk in the cold water, 1 tablespoon at a time, until creamy and pourable. Whisk in the olive oil. Rest 10 minutes, then check the consistency. Add water in small increments until you reach the desired consistency.

NOTE: The consistency of tahini varies from brand to brand. I happen to like Soom because it is smoother and tends not to “clump” at the bottom of the jar quite so much, but you can use any brand you prefer.