

TAHINI DRESSING FORMULA

Whisk tahini and lemon juice until thick, then slowly add water while whisking until smooth.

Base Tahini Sauce Recipe

- 1/2 cup tahini (smooth, runny texture works best)
- 2-3 tablespoons lemon juice (freshly squeezed)
- 1 garlic clove, grated or finely minced
- 1/4 teaspoon salt (to taste)
- 1/4 cup cold water (add slowly to adjust texture)

Lemon Herb

- 1 tbsp chopped parsley or dill
- 1/2 tsp dried oregano
- Extra 1 tbsp lemon juice

Garlic & Cumin

- 1 extra garlic clove
- 1/2 tsp ground cumin
- 1 tbsp olive oil

3 Flavor Twists

Chipotle

- 1 chopped chipotle in adobo
- 1 tsp maple syrup
- Splash of lime juice (optional)

Pro Tips

- Start with lemon juice to help emulsify.
- Add water gradually to avoid seizing.
- To fix thickness, stir in warm water.