

TAHINI DIPPING SAUCE



My grandmother loved serving her Lamb Kibbeh, which is similar to Lamb Kofta (pg. 222 in Heartful Kitchen) with this sauce. This sauce makes a savory dip for raw or roasted vegetables, and is perfect for drizzling on fish, chicken or lamb.

Total Time: 15 minutes

Yield: 2 cups

Equipment Needed: food processor

INGREDIENTS

- 1 cup tahini (raw or roasted)
- ¼ cup plus 1 tablespoon lemon juice
- 1 large garlic clove, peeled
- 1¼ teaspoons high-mineral sea salt
- ½ cup plus 2 tablespoons water

DIRECTIONS

1. Place all ingredients except water in a food processor, and with motor running, slowly add water and blend well.
2. Allow the sauce to cool in the refrigerator without covering. Once completely cool, cover.
3. Store in the refrigerator up to three days.