

Maple Tahini Dressing

INGREDIENTS

1 Cup Tahini
1 Fresh Lemon, zested & juiced
1/4 Cup Water or so (probably gonna need more)
2-3 Tablespoons Maple Syrup
2 Tablespoons Olive Oil
1/4 Teaspoon Sea Salt
2 Tablespoons Apple Cider Vinegar -optional

INSTRUCTIONS

1

Add Tahini, Lemon Zest, Lemon Juice, Olive Oil, Maple Syrup, Sea Salt & Water to a glass jar with lid. Crank that lid on tight & shake the dressing.

2

It's probably too thick in which case add more water & shake again. Taste, adding more salt, garlic, lemon as you see fit. Feel free to add the optional Apple Cider Vinegar. If you let it sit 20min or more before serving it will naturally thicken up.

3

Ta Da! You're Done!

4

Store in the fridge for about a week (No way it will still be hanging around that long).