

Tahini Sauce

Category: Mediterranean **Servings:** **Rating:** **10**
Source: A Taste of Lebanon

Description:

Ingredients:

lgarlic	1 clove
lsalt	1/2 teaspoon
ltahini	1/2 cup
ilemon juice	1/4 to 1/2 cup
lwater	1/4 to 1/2 cup

Instructions:

Crush garlic and salt together in a food processor. Blend in tahini and gradually add water and lemon juice using only enough of each to give the desired thickness. For felafels, make the sauce thick by adding less liquid. For dips, thin with more liquid.