

Asian Sunflower Seed Dressing

3-4 servings

½ cup sunflower seeds

¼ cup apple cider vinegar

1 Tb fresh ginger chopped

1 clove garlic chopped

1 Tb dark sesame oil

2 Tb wheat free tamari

Pinch cayenne

¼ tsp Celtic sea salt

1 cup water

- Put all ingredients into a blender except the salt and water.
- Add ½ cup of the water and blend to a smooth paste
- Add the rest of the water to desired consistency, it will thicken as it cools so you want it to be pourable
- Taste for salt, add if desired.
- Store in a glass jar in the refrigerator. This dressing will keep for 4 days.