

Thai Dressing

This makes a good size portion. If you are not going to use it in 1 week make half the recipe.

Yeild 2 ½ cups

½ cup tahini, raw is best but roasted is fine, much less expensive

1 tsp toasted sesame oil

1 Tb ginger, chopped

½ cup lemon juice

1 dates or 1 tsp coconut palm sugar (optional)

3 Tb tamari

2 cloves garlic about 1 Tb

½ cup shredded coconut

½ jalapeno pepper, seeded and chopped

½-1cup water

¼ cup olive oil

- Put all the ingredients except the olive oil and only ½ cup water into a blender.
- Blend until smooth adding more water as needed to get your desired consistency. You want it to be pourable.
- Add the olive oil slowly in a stream to emulsify.
- Refrigerate for up to 5 days

