

# Thai Dressing

This is a creamy Thai style dressing a little sweet and not spicy. It can be used on salads or as a dipping sauce for crudité.

Yield: 2 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 date, chopped 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  
¾ cup water  
¼ cup olive oil  
stevia (optional)

- Put all the ingredients except the olive oil and only ½ cup water into a blender.
- Blend until smooth. Adding the rest of the water and blend. It should be smooth thin and pourable, it will thicken up in the refrigerator
- Add the olive oil slowly in a stream to emulsify.
- Taste, add in a few drops of stevia if you want it a little sweeter.
- Pour into a glass jar.
- Refrigerate for up to 5 days.