

# Tahini Ranch Dressing

Makes 2 cups

1 cup tahini  
½ cup lemon juice  
½ cup water  
½ teaspoon garlic powder  
1 tablespoons maple syrup  
1 tablespoon olive oil  
1 teaspoon Celtic sea salt  
¼ teaspoon fresh ground black pepper  
¼ cup dill  
¼ cup scallions or chives  
¼ cup parsley

- In a medium size bowl, mix the tahini with the lemon juice and water
- Keep mixing until the tahini turns pale, smooth and creamy
- Add garlic powder, maple syrup, olive oil, salt and pepper.
- Mix in the herbs.
- Add more water if you want it a little thinner
- Set aside in the fridge to let the flavors come together or if you can't wait use immediately. It will even better the next day.
- It will last for 5 days in the refrigerator.