

Tahini Sauce

Yield: 1 cup

Prep Time: 0:10:00

- In a medium bowl, whisk together garlic and lemon juice. Let sit for 10 minutes.

 - 4 each Garlic
 - 1/4 cup Lemon Juice
- Strain garlic-lemon juice mixture through a fine-mesh sieve into a medium bowl, pressing on solids to extract as much liquid as possible.
- Add tahini, salt, and cumin to the bowl. Whisk until combined.

 - 1/2 cup Tahini
 - 1/2 tsp Sea Salt
 - 1/8 tsp Ground Cumin
- Add ice water, 1 tablespoon at a time, whisking until sauce is smooth and creamy. Add more water as needed to reach desired consistency.

 - 6 tbsp Water
- Adjust seasoning to taste.