

Tahini Sauce

Ingredients

- 4 cloves garlic, minced
- 1/4 cup lemon juice
- 1/2 cup tahini
- 1/2 teaspoon fine sea salt
- pinch of ground cumin
- 6 tablespoons ice water, more as needed

Instructions

1. In a medium bowl, whisk together garlic and lemon juice. Let sit for 10 minutes.
2. Strain garlic-lemon juice mixture through a fine-mesh sieve into a medium bowl, pressing on solids to extract as much liquid as possible.
3. Add tahini, salt, and cumin to the bowl. Whisk until combined.
4. Add ice water, 1 tablespoon at a time, whisking until sauce is smooth and creamy. Add more water as needed to reach desired consistency.
5. Adjust seasoning to taste.