

# Tahini-Lemon Sauce

- 1/2 cup sesame tahini
- juice from two lemons
- 1 clove garlic, crushed
- 1/4 teaspoon coarse ground salt
- Optional: pinch of chili powder
- minced parsley, chives or mint to taste

Whisk together the tahini, lemon juice and garlic.

Whisk in just a little cool water – how much depending on how liquid you want your sauce to be.

Whisk in the salt and optional chili powder.

Add in the herbs.

Serves: ??

Preparation time: 15 minutes

– [Subscriptions \(1\)](#)

---

©1992-2014 by Scott David Gray

**Source URL:** <http://kitchen.unseelie.org/node/259>