## **Sesame Ginger Dressing**

From loveandlemons.com

## Ingredients:

- 3 tablespoons smooth tahini
- 2 tablespoons toasted sesame oil
- 2 tablespoons rice vinegar
- 1 tablespoon tamari
- 1 heaping teaspoon grated ginger
- 1 teaspoon maple syrup or honey
- 1 to 3 tablespoons water, more if needed

## **Instructions:**

- 1. In a small bowl, whisk together the tahini, sesame oil, vinegar, tamari, ginger, maple syrup, and 1 tablespoon water until smooth.
- 2. If the dressing is too thick, add an additional 1 to 2 tablespoons of water until it's a desirable consistency.