

Recipe Author: Karmah Tabbaa

Tahini Sauce



Time needed: **5 minutes**

Serves **1 ½ cups**

Notes

Store tahini paste in your pantry. Do not store tahini paste in a fridge. Store the sauce in a fridge because it now has perishable ingredients. This sauce may also break, make sure you whisk it well before serving. This sauce is great with fish, falafel and fried vegetables. It is also used on lamb shawarma.

Ingredients

- 1 cup tahini paste
- ½ cup lemon juice
- ½ cup water
- ¾ tsp salt
- 1 tsp garlic paste

Directions

Measure out all ingredients. Whisk water and tahini together, add the lemon juice and remaining ingredients. Store in a fridge.