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Honey-Tahini Dressing

- 1/2 Cup lemon juice
- 1/3 Cup extra-virgin olive oil
- 1/3 Cup tahini
- 2 Tbsp honey
- 2 Cloves garlic, minced
- 1 Tsp salt
- Freshly ground pepper, to taste

- 1) Combine lemon juice, oil, tahini, honey and garlic in a blender, a jar with a tight-fitting lid or a medium bowl. Blend, shake or whisk until smooth. Season with salt and pepper.

Makes 1 1/4 Cup

