

## Tahini-Lemon Sauce – Comfort du Jour

As I whizzed up the ingredients in my food processor, it occurred to me that this tahini-lemon sauce is basically hummus, minus the chickpeas. All the other components of hummus are in there—the tahini, which is a sticky paste made from ground toasted sesame seeds, fresh garlic, fresh lemon juice, salt, spices and good olive oil. Processing these ingredients results in a smooth, completely emulsified mixture that can be thick or thin, depending on how much water you blend into it. Thicker sauce is perfect for dipping falafel or pita or make it thinner to pour onto a salad or Buddha bowl.

### INGREDIENTS

- 1/2 cup tahini paste
- 2 cloves garlic, chopped
- Juice of 1 large lemon
- A few shakes of crushed red pepper\* (see notes)
- 2 Tbsp. fresh dill leaves
- 1/4 cup water (or more, for thinner sauce)
- 3 Tbsp. extra virgin olive oil

### \*NOTES

The crushed red pepper flakes that you see in pizza restaurants would be fine here, but if you can get your hands on Aleppo pepper, that is even more in keeping with the Mediterranean flavor profile.

### INSTRUCTIONS

Combine all ingredients except water and olive oil in the small inset bowl of a food processor. Add a splash of the water, reserving the rest to adjust consistency later.

Pulse a few times to break up the garlic and dill, then run the processor continuously for about 30 seconds to evenly blend the sauce. If the processor struggles, or if the sauce is obviously too thick for your liking, add the rest of the water and process again.

Drizzle in the olive oil while the processor runs. Adjust salt to taste. Transfer the lemon-tahini sauce to a covered bowl and keep it in the fridge for up to two weeks.