

LEMON TAHINI DRESSING

- **½ cup Extra Virgin Flax seed oil or Olive Oil**
- **1 Whole lemon juiced**
- **2 tbsp Raw sesame tahini**
- **¼ cup Tamari soy sauce (low-sodium, wheat free if possible)**
- **¼ cup Spring water**
- **2 tsp Dried kelp seasoning**
- **1 Small clove garlic***
- **1 tsp Fresh squeezed ginger juice***

* You can use powdered garlic and ginger, but fresh is better!

Method:

- **Place all ingredients except oil into a high-speed blender.**
- **All lemons are not created equal. If the lemon is large then the dressing will be very lemon-y. If it is small or dry, then there may not be enough lemon. So make sure you taste and compensate with other ingredients if needed. I have found that about ¼ cup is the perfect amount!**
- **To make fresh ginger juice, grate a piece of fresh ginger on the smallest element of the grater. No need to remove skin. Grate until you have a pile that would fill a tablespoon. Gather in your hand and squeeze out juice over the blender into the mixture. Discard the pulp and skin.**
- **Start blending. Add oil slowly as you continue to blend.**
- **Serve on mixed greens, quinoa, or rice.**

This dressing was named 'The Golden Elixir' by my customers who often say they want to just "drink it". It keeps up to several days in the refrigerator.