

Tahini sauce

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Total Time: 10 minutes

Yield: 12 tbsp (serves 5)

INGREDIENTS

- 1-2 garlic cloves
- 1/2 tsp salt
- 3/4 cup [tahini paste](#)
- 1/2 cup freshly squeezed lime juice (or lemon juice, if you prefer)
- 1/4 cup cold water, more if needed
- 1 cup fresh chopped parsley leaves, stems removed first (optional)



INSTRUCTIONS

1. Using a mortar and pestle, crush the garlic cloves with the salt into a paste (or mince the garlic and season with salt.)
2. Add the crushed garlic, tahini paste and lime juice to the bowl of a food processor and blend (it will be thick as it emulsifies.) Add a little bit of water and blend again until you reach the desired consistency.
3. Transfer the tahini to a serving bowl, and if you like stir in fresh chopped parsley. Enjoy!

NOTES

- **Cook's Tip:** Use only a little bit of water at a time until you reach your desired consistency. Generally, tahini sauce should have a runny, salad dressing-like consistency. But, if you prefer tahini more as a dip, simply use less water.
- **Cook's Tip:** Double this recipe if you're serving a large number of people, it will be consumed fast!
- **Make Ahead Tip:** You can make this tahini sauce ahead of time, refrigerate in a tight-lid container for 2 to 3 days.