

SERVINGS **1 cup**

Ingredients

1/2 cup fresh lemon juice (about 1 lemon), plus 1/4 tsp lemon zest

1/4 cup tahini paste

1 tbsp pure maple syrup

2 tbsp fresh chopped dill

1/4 tbsp puréed garlic

Pinch sea salt

Preparation

1. Add the acid: To a Mason jar, add lemon juice and zest.
2. Add the fat: in this case, the tahini paste.
3. Add the emulsifier: In this recipe, we use maple syrup.
4. Add the flavor enhancers: Here, it is the dill, garlic and salt.
5. Shake vigorously until all ingredients are thoroughly combined. Be certain to sample your dressing with a leaf of the greens or lettuce you are using to get a sneak peek of the dressing's taste in action.