

## Dr. C's Tahini-Miso Dressing

This dressing will turn salad into a meal, can coat kale before roasting, and can top other veggies and proteins (including before baking/broiling).

|                            | VOL                 |  |  |  |  |
|----------------------------|---------------------|--|--|--|--|
| TOTAL                      | 18-20 oz            |  |  |  |  |
| Warm Water                 | 4 oz                |  |  |  |  |
| White Miso                 | 4 oz                |  |  |  |  |
| Tahini                     | 5 oz                |  |  |  |  |
| Olive Oil                  | 1 oz                |  |  |  |  |
| Toasted Sesame Oil         | 1 oz                |  |  |  |  |
| Honey                      | 1-2 oz              |  |  |  |  |
| Garlic Clove OR<br>Powder  | 1<br>1/4-1/2 tsp    |  |  |  |  |
| Lemon Juice*               | 2-3 TBSP            |  |  |  |  |
| Onion, minced OR<br>Powder | 1-2 TBSP<br>1-2 tsp |  |  |  |  |
| Dill                       | 1 TBSP              |  |  |  |  |
| Nutritional Yeast          | 1 tsp               |  |  |  |  |
| Pepper                     | 1/2 tsp             |  |  |  |  |
| Salt                       | 1/2 tsp             |  |  |  |  |

\* 1 large lemon

Place the ingredients into a blender. Cover, and puree until smooth.