

Kripalu's House Dressing

- 1 c sunflower, grapeseed or olive oil
- 1/2 c each water, tahini
- 1/4 c each tamari, lemon juice
- 2 T sesame oil
- 1/2 T each dry mustard powder, chili powder
- 1/2 t sea salt
- 2 cloves garlic
- pinch of cayenne

Purée all ingredients in a blender. Makes about 2 cups. Keeps for two weeks in refrigerator.

Jittery Cook