

Tahini Dressing for Falafel
Makes about 2 cups

Ingredients

2 tablespoons + 2 teaspoons olive oil
3 cloves garlic, chopped
1/2 cup tahini
2 teaspoons balsamic vinegar
1/2 tsp salt
fresh black pepper (a couple of dashes)
juice of 1 lemon
1/2 teaspoon paprika

1/4 cup lightly packed fresh parsley
1/2 cup cold water

Directions

Heat garlic in 2 tablespoons olive oil in a small saute pan over low heat for 2 minutes, just until it's fragrant.

Add garlic and all ingredients except parsley to the food processor and blend until smooth. Add the parsley and pulse until parsley is very finely chopped but not blended in.

Refrigerate at least an hour in an airtight container.