



## WINTER SALAD DRESSINGS

### Garlic Tahini Dressing

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- ¼ C tahini
- 1 TB olive oil
- 2 cloves garlic, peeled and finely minced
- Juice of a lemon
- ½ tsp sea salt
- ½ tsp black pepper
- 1-3 TB hot water to thin

#### Directions:

1. Combine first 6 ingredients together in a small bowl and whisk until smooth. Don't worry if it's thick, just do your best to get the ingredients to combine.
2. Drizzle hot water, one tablespoon at a time, into the mixture while whisking until you reach the desired consistency, then serve.

Note: This dressing is also delicious when drizzled on top of roasted veggies! You'll want to lick the plate clean.

### Honey Dijon Balsamic Vinaigrette

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#### Ingredients:

- 1 TB finely minced shallots
- 1 TB Dijon Mustard
- 1 TB honey
- ¼ C balsamic vinegar
- 1/3 C olive oil
- ½ tsp sea salt
- ½ tsp black pepper

#### Directions:

1. Add ingredients to a glass jar with a tight fitting lid.
2. Close lid and shake vigorously until thoroughly combined, then serve.