

## LEMON TAHINI DRESSING

<u>Number of batches:</u>	<u>Single</u>	<u>Double</u>
Tahini (cups)	5	10
Lemon juice (cups)	1 1/3	2 2/3
Paprika (tsp)	1	2
Ground cumin (tsp)	1	2
Celery seeds (tsp)	1	2
Salt (tsp)	2	4
Water (cups)	6	12

- Measure tahini into a large plastic food storage bin.
- Stir in the water gradually, using a wire whisk or spoon, until smooth and completely emulsified.  
(This mixture may get quite thick – don't worry!)
- Add remaining ingredients and mix well
- Add more water if dressing is too thick.
- Cover, label, and store in walk-in.
- This dressing thickens up after being refrigerated so it may need to be thinned with a small amount of water again before serving.

\* For smaller courses or if making this at the end of a course, make only a single batch because it goes bad after a few days.