

Sunflower Tamari Dressing

Makes 2 quarts

Sunflower seeds	1.75 cups
Tamari	.66 cups
Apple cider vinegar	1 cup
Canola Oil	3 cups
Water	1 cups
Bottled Lemon Juice	.75 cups
Salt to taste	
Black Pepper	2 Tbsp

We are fine tuning this recipe. Please start by using a bit less Tamari than called for to see if we really need the quantity above or if we actually need a bit less.

Mix all the ingredients in a container of appropriate size. Working in batches, process the dressing in the blender until the sunflower seeds are totally liquefied. Pour the liquefied dressing into a new container. Stir well to homogenize. When all the batches have been processed, either store the dressing in a single container or divide it among the cylindrical crocks. Always label and store in the walk-in.