

TARATOR SAUCE



Ingredients:

4	Cloves	Black Garlic
1	Tablespoon	Fresh Mint, chopped very fine
2-4	Tablespoons	Water
½	Cup	Tahini
¼	Cup	Lemon Juice (fresh)
½	Teaspoon	Salt

Directions:

1. Add garlic and mint to mortar and pestle with 1 Tbl water and crush to a smooth paste. Set aside.
1. In a medium bowl whisk together the tahini, lemon juice, and salt.
2. As you're whisking, the mixture will seize and become very thick. Add the garlic paste/mint mixture and 2 Tbl water and continue whisking. Add more water or lemon juice as needed until the mixture becomes smooth and creamy.
3. Add more salt or lemon juice to your taste.
4. Serve with Hawawshi, if desired. Also great with beef schawarma, falafel, noodles, fish and grilled or roasted vegetables.