

Tahini Dip

Makes about 1 cup | 10 minutes

Use this as a dip for vegetables, chips, or almost anything that needs a little more flavor. Double the amount of olive oil to make it a little less viscous and it makes a great dressing for composed salads.

½ cup tahini

¼ cup cold water

**2 tablespoons Karam's garlic
sauce, aka Lebanese-style toum**

**2 tablespoons extra virgin
olive oil**

2 tablespoons wine vinegar

Step 1 Stir the cold water into the tahini until it thickens, a seemingly magic transformation that demonstrates the food chemistry involving the hydrophilic properties of certain carbohydrate molecules (the water-loving carbs latch onto the water; add more water and the tahini gets runny again).

Step 2 Mix in the rest of the ingredients.