

# Tahini Yogurt Sauce

Makes about 2 cups | 10 minutes

The sesame seed paste called tahini originated in Persia, and the earliest mention of the now-trendy ingredient is a 13th century recipe for hummus. And that's how most Americans eat tahini today. But this simple sauce might change your tahini consumption.

Sometimes called tahini dressing, it's most often served with the fried chickpea fritters called falafel. And across the Levant, similar sauces may be spooned over the fava bean dish called ful or used as a dip for flatbread. We like to eat it with grilled or roasted vegetables, often with a spicy compliment like the Yemeni green sauce called zhug or North African harissa. And it makes a great dip for potato chips.

**½ cup Villa Jerada tahini**

**¼ cup water\***

**½ teaspoon Burlap & Barrel  
purple stripe garlic\***

**1 tablespoon Katz Sparkling  
Wine vinegar**

**2 tablespoons extra virgin olive  
oil**

**¼ cup Greek-style yogurt**

**RGF kosher salt to taste**

\*if you want a thinner, more pourable sauce, add more water a tablespoon at a time until you reach the desired consistency; substitute 1 or 2 cloves of finely chopped garlic

**Step 1** Mix the tahini and water together in a bowl until the water has been completely absorbed and the tahini has thickened. Stir in the garlic, vinegar, and olive oil, then add the yogurt and stir until blended. Taste and add salt as needed. Store into the refrigerator for a week or so.