Tahini Sauce

Tahini sauce is a popular sauce throughout the Middle Eastern countries. It is a standard prerequisite for street food. It's usually made with tahini paste, and garlic with various spices and citrus.

Ingredients:
1 clove garlic *(smashed and peeled)* - .11 oz. -
1 T. good extra-virgin olive oil - .56 fl. oz. -
1 T. lemon juice - .52 fl. oz. -
1 T. rice wine or white balsamic vinegar - .54 fl. oz. -
¼ C. onion *(coarsely chopped and cooked 30 seconds in microwave)* - 1.3 oz. -
½ tsp. Dijon mustard - .08 oz. -
2 tsp. low-sodium soy sauce - .32 fl. oz. -
3 T. tahini - 1.8 oz. -
¼ tsp. Asian Pepper sauce - .08 oz. -
1/3 C. low-sodium vegetable broth - 3.1 fl. oz. -

Instructions:

- **Combine ingredients in order listed.**
- **Blend well in food processor.**
- **Transfer to a bowl, cover and refrigerate.**