



Creative Juices
Consulting

Tahini Rose Dressing

- 1 small beet**
- 1 cup tahini**
- 2/3 cup water**
- 1 clove garlic, minced**
- 1 Tbsp. chopped basil**
- 1 scallion**
- 1 TBSP. low-sodium tamari or soy sauce**

Directions:

Using a vegetable juicer, extract juice from beet

Measure 2 tablespoons beet juice and place in a food processor or blender. (can use more beet juice to your taste)

Add remaining ingredients and blend until smooth, about 15 seconds.

Use immediately, or store in an airtight container.