

## Lemon Sesame Dressing

*1/4 cup sesame seeds*

*1 cup light vegetable oil*

*juice of 2 lemons*

*2 tablespoons red wine vinegar*

*1 tablespoon tamari or soy sauce*

*1 cup lightly packed fresh green herbs  
(chives, scallions, parsley, basil, dill)*

*1/2 teaspoon salt*

*1/2 teaspoon mustard powder*

*1 teaspoon dried thyme or finely  
chopped fresh thyme*

*1/4 teaspoon dried or fresh whole rose-  
mary*

1. Toast the sesame seeds over a low heat in a frying pan until they're lightly browned. Be careful not to burn them.
2. Place all the ingredients, including the toasted sesame seeds, into the blender and blend until smooth.
3. Taste the dressing on a vegetable stick and adjust the seasonings if needed. Makes 2 cups. □