Creamy Winter House Dressing

Ingredients:

- 2 tablespoons tahini paste
- 1 tablespoons tamari (or soy sauce, if not gluten-free)
- ¹/₄ cup of raw apple cider vinegar
- ³/₄ cup extra virgin olive oil

Directions:

In a quart-sized mason jar (or container of choice), use a fork to combine the tahini paste and tamari, until smooth. Add the vinegar, and stir until smooth. Add the olive oil and stir again until combined. Put on the lid to the jar, tightly, and then shake to completely combine.

Serve right away, or keep refrigerated. Let the dressing sit at room temperature for about 15 minutes, and then shake to recombine ingredients, if refrigerated. (I keep my dressing in the fridge door so that it won't harden quite as much as when I put it in the back of my fridge).