

No-Egg Mayo

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This is the basic sauce for any need. Incredibly, adding water to tahini actually thickens it. Incredible or not, adding water [also] makes tahini more digestible. Unlike other sprout dressings, this one requires no blender.

2 parts tahini

1 part water

1 part lemon juice

Dried parsley (optional)

Combine first 3 ingredients in a bowl or jar, and stir vigorously with a spoon. Add parsley if desired.

Variation: Omit lemon juice and use 2 parts water instead. - *Mark Braunstein*-