

Tahini – Chickpea Dressing

Makes 1 gallon

Cooked chickpeas	1 quart + 1 cup
Water	1 quart
Tahini	2 ½ cups
Bottled lemon juice	2 ¼ cups
Apple cider vinegar	1 cup
Gulden's mustard	¼ cup
Agave	2 TBS
Salt	¼ cup
Black pepper	2 tbs
Olive oil	2 cups

Put all ingredients in a large, deep container, like the large vegetable insert pictured below. Using the big immersion blender pictured below, puree until totally smooth. Transfer to plastic storage container, label and refrigerate.