

## Tahini-Ginger Sauce

**No. of people: 25**

Ginger, grated	¼ cup
Tahini	3 cup
Balsamic vinegar	¼ cup
Black paper	1 tsp
Water	4 cup
Maple syrup	½ cup
Lemon juice	½ cup
Tamari	1 cup

### **Prep:**

*Using only half the amount of water*, mix water and tahini together in a plastic storage bin, using a wire whisk. The other half of the water will be added during the cooking process tomorrow.

Add all other ingredients and mix thoroughly again. Store covered in walk-in overnight.

### **Cook:**

*Boil the remaining half of the water.*

Stir in the sauce mix slowly and continue to stir until sauce thickens and bubbles at the edges.

Stir frequently – it burns easily – needs constant attention

*When reheating*, use a double boiler set-up to avoid burning or excessive thickening. Add water to thin as necessary.