



Sesame Salad Dressing

Featuring: Regional Extra Virgin Olive Oil, White Balsamic Vinegar & Tuscan Herb Spice Blend

You Will Need:

- ½ cup **Delavignes Regional Extra Virgin Olive Oil**
- ½ cup **White Balsamic Vinegar**
- 2 Tablespoons Honey (local is best!)
- 1 Tablespoon Tahini*
- 1 clove of garlic
- 1 teaspoon salt
- 1 teaspoon **Tuscan Herb Spice Blend**
- ½ teaspoon freshly ground pepper
- Sesame seeds for garnish

Instructions:

Blend all ingredients on high for 1 minute, except for sesame seeds. Dress salad to your preference, sprinkling sesame seeds on top. Refrigerate any leftovers in airtight container for up to 5 days.

* Tahini is sesame seed paste; can be found in health food stores and in ethnic aisle of most supermarkets. Tahini is tasty and can be used in many recipes!

Visit The Olive Oil Factory at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com! Phone: 475-235-2481