

## **Bon Bon Sauce**

Yield: 1 cup

### **Ingredients:**

2 Tablespoons grated fresh ginger  
2 tablespoons lemon juice  
2 tablespoons agave nectar  
2 tablespoons tamari  
½ teaspoon crushed garlic

½ cup raw tahini

Water, as needed

### **Directions:**

Combine ginger, lemon juice, agave, tamari and garlic in a high-speed blender and puree until smooth. Add tahini last while blades are slowly turning and then add water as needed. Sauce will thicken as it sets up.

Store in a sealed glass jar in the refrigerator for up to one week