

Ginger Turmeric Dressing

Yields: 4 servings • Prep time: 5 minutes

Keeps in refrigerator for 5-7 days, in an airtight container

Ingredients

2 tbsp tahini
¼ cup orange juice (preferably freshly squeezed)
2 tbsp sherry vinegar or red wine vinegar
2 tbsp maple syrup
¾ tsp ground ginger
¾ tsp ground turmeric
¼ tsp salt (optional)
¼ tsp ground black pepper (optional)

Substitutions:

Instead of powdered ginger and turmeric, use about ¾ tbsp of freshly grated ginger and turmeric.

Instead of tahini try almond butter; you may need to add water for a thinner consistency, depending on the thickness of the almond butter.

Date paste can be used as a sugar-free alternative for maple syrup.

Directions:

Add all ingredients to a medium bowl and whisk until smooth, or add the ingredients to a blender and blend until smooth. Taste for additional flavors of your choice, e.g. more turmeric for earthiness, more ginger for spice, more tahini for a more nutty flavor, etc.

Source: www.foodrevolution.org

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