

# MISO TAHINI DIP

FROM CHEF HEIDI WHITNEY-SCHILE



A M B A R

## *Ingredients*

Toasted sesame oil	¼ cup + 2 Tbsp
Tahini	½ cup
Rice wine vinegar	¼ cup
Water	¼ cup
Green garlic	5 small
Lemon	2 Tbsp
Shoyu	1 Tbsp
White miso	1 Tbsp
Garlic cloves (minced)	3 cloves
Salt	preference
Cayenne	preference

## *Instructions*

1. Place all ingredients into robocoup and blend. Adjust seasoning as needed and add water as needed to get the correct consistency.
2. When texture and seasoning are dialed in its ready to serve with summer vegetables and a chilled glass of chardonnay. My vegetables recommendations are cherry tomatoes, Persian cucumbers, new potatoes, and padrons, but it's a choose your own adventure of beautiful summer produce in Oregon.

Note: if you like a thicker consistency more like hummus add ½ c chickpeas to the blender as well.