

Bon Bon Sauce

Adapted from "The Raw Food Revolution Diet" book by Cherie Soria et al. I enjoy this dip with spring rolls, but it can be used with salad, a dip for veggies, or in any recipe that calls for an Asian-style sauce.

Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Sauces and condiments

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Sesame butter (tahini raw and stone ground kernels)	8 tbsp
Ginger root, raw	2 tablespoon
Lemon juice, fresh	2 tablespoon
Sweetleaf stevia	0.25 packet
Tamari sauce	1.5 tablespoon
Garlic, fresh	1 clove

Instructions

1. Combine in a blender 1/2 cup of raw tahini with 2 tbsp grated fresh ginger, 2 tbsp freshly squeezed lemon juice, a bit of stevia (a few drops of the liquid or no more than 1/4 of powder sachet), 1.5 tbsp tamari and 1 clove of crushed garlic. Process until smooth. Add a small amount of water as needed to make a thick sauce.
2. Store in a glass container with lid, in the refrigerator, for up to one week.