

Sweet Sesame Orange Vinaigrette

Adapted from "Eat Raw, Eat Well" by Douglas McNish. Delicious light salad dressing.

Categories

Gluten-free

Yields: 6 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Sesame seeds, hulled, dried	0.25 cup
Orange juice, fresh	0.75 cup
Olive oil	0.5 cup
Lemon juice, fresh	2 tablespoon
Sweetener (stevia leaf powder)	0.25 package
Salt, sea salt	0.75 teaspoon

Instructions

Soak sesame seeds in water for 30 minutes. Drain and set aside.

1. In a blender combine soaked and drained sesame seeds, freshly squeezed orange juice, olive oil (or help oil), freshly squeezed lemon juice, a few drops of liquid stevia or no more than 1/4 sachet of dry stevia, and sea salt. Blend until smooth.
2. Store in glass jar with lid in the refrigerator for up to 5 days.