Ginger Sesame Sauce

**INGREDIENTS**

- 1/4 cup chopped garlic  
  (about 8-10 cloves)
- 1/4 cup fresh ginger root  
  (about 2 inches, peeled*  
  and chopped)
- 2 tablespoons  
  toasted sesame oil
- 1/4 cup tamari (or soy sauce)
- 1/3 cup lemon juice
- 1/4 cup maple syrup  
  (or honey)

*use the edge of a teaspoon to  
scrape peel off of ginger

**DIRECTIONS**

1. Sauté ginger and garlic in 1 tablespoons of the oil for 2 to 3 minutes to infuse the oil with the flavor. Set aside.

2. Whisk the remaining oil with the tamari, lemon juice, and maple syrup. Then add the cooled ginger and garlic. This keeps very well in the refrigerator for a long time.

*Makes about 2 cups sauce*