

Tahini Paste

Ingredients

1 c Sesame Seeds

1/4 c Olive Oil (or more)

Instructions

1.Heat a clean, dry cast iron skillet over medium high heat and add the sesame seeds. Stir frequently until they begin to turn golden brown and then stir constantly. Be careful, sesame seeds burn very easily. You do want them generously golden brown for optimal flavor.

2.Once they're toasted, let them cool a few minutes then add them to a food processor.

3.Add olive oil and process the mixture into a paste, scraping down the sides. Add more olive oil until you reach the desired consistency. The paste should be fairly thickly pourable.

4.Makes 3/4 cup tahini. Store the tahini paste in the refrigerator in an airtight jar. Will keep for several months.