

Spirit Fire Salad Dressing

More often than not it's the amazing dressing that has you or your guests reaching for another serving of salad. Having a stash of go to recipes brings ease to salad prep, making a plant based lifestyle just that much more enjoyable and sustainable.

Here's one must have recipe from our Gemmotherapy retreat weekend at Spirit Fire shared by the center directors Steve and Tim.

Green Goddess Dressing

1 garlic clove

2 green onions

2 TBL Chopped Parsley

1 TBL Basil Leaves

1 TBL Chives

$\frac{1}{4}$ cup Olive Oil

$\frac{1}{4}$ cup Tahini

2 TBL Tarragon Vinegar

1 TBL Lemon Juice

Salt to taste

Black Pepper to taste

Combine all ingredients in blender and store any remaining dressing for up to 3 days.