

LEMON TAHINI (ALE HOUSE)

Mix together the following ingredients:

4 CP	Salad Oil
1 CP	Tamari
1 ½ CP	Lemon Juice
2 CP	Tahini

Puree these vegetables and add:

1 LG	Yellow Onion
½ BU	Celery
1	Green Pepper
1 BU	Parsley

Add these spices:

1 TBSP	White Pepper
1 TBSP	Wet Garlic
½ TSP	Paprika

- **Mix at medium speed for 15 minutes**
- **Add 2 TBSP egg replacer and mix for another 15 minutes**

Yield = 1 Gallon