

ROASTED RED PEPPER BALSAMIC DRESSING

2 small Red peppers, roasted (or use $\frac{1}{2}$ jar from store)
5 Tb Balsamic vinegar
2 small Garlic cloves
 $\frac{1}{2}$ Cup Olive oil
Pinch of salt

Combine all ingredients in a food processor or blender.

TOASTED SESAME SEED VINAIGRETTE

$\frac{1}{4}$ Cup White wine vinegar
 $\frac{1}{4}$ Cup Cider vinegar
 $\frac{1}{2}$ Cup Olive Oil
 $\frac{1}{2}$ Cup Sugar
2 TB Sesame Seeds, toasted
2 tsp Minced onions
 $\frac{1}{4}$ tsp Paprika

Combine all ingredients in food processor for best results!

CREAMY CUCUMBER TAHINI DRESSING (May/June 2013; FoodandNutrition.org)

1 Cucumber, cut lengthwise, seeded and chopped
 $\frac{1}{4}$ C Raw Tahini
 $\frac{1}{4}$ C Olive Oil
1 Lemon, juiced
 $\frac{1}{2}$ tsp Salt
1 clove Garlic
2 TB Red Onion, minced
1 tsp Ground Coriander

Combine all ingredients in blender or food processor.

Makes 2 cups