



## Sesame Sauce

2 tablespoon white wine or dry vermouth  
1 small onion minced  
2 tablespoons tahini (sesame seed paste)  
2 tablespoons water  
2 tablespoons tamari  
1 tablespoon white wine or dry vermouth  
1 clove garlic

Heat a small non-stick skillet and add 2 tablespoons Wine. Sauté onion over medium heat for 5 minutes or until lightly browned. Add water to cover. Place lid on pan and bring to boil. Simmer for 10-15 minutes, or until tender. Thin the tahini with 2 tablespoons water and add to onion. Stir in tamari and wine bring just to a boil. Turn off heat and serve over vegetables, rice, and pasta.