

# DAVID LEBOVITZ

## Yogurt-Tahini “Everything” Green Sauce

Adapted from Veg Forward by Susan Spungen

Any leafy, aromatic herbs will do in this sauce; dill, basil, cilantro, tarragon, sage, parsley, verbena, mint, are all potential candidates. The fish sauce or yondu (or anchovies) really perk up the sauce. Omit them if necessary, but they really do add a *je ne sais quoi* to the sauce.

1 cup (240g) plain Greek yogurt

1 cup packed (20g) aromatic herbs, such as tarragon, parsley, mint, basil, dill, and sage

2 scallions, green and white parts, cut into pieces

1/4 cup (65g) tahini

2 tablespoons freshly squeezed lemon juice

1 tablespoon capers, rinsed and patted dry

2 medium cloves garlic, peeled

3/4 teaspoon kosher or flaky sea salt

2 teaspoons fish sauce or [yondu](#), or 2-3 anchovy fillets

Big pinch of cayenne pepper

A bit of warm water

Put all the ingredients in a food processor or blender.

Mix until smooth. If the sauce is too thick, add a little warm water to get it to a spoonable consistency. (Susan says that it may need up to 2 tablespoons but I found less than that was necessary.)

Season with a little more salt and lemon juice if desired.

(The sauce will keep for up to one week in the refrigerator.)