

Napa Cabbage Salad from Allrecipes.com

"This is a yummy, crunchy cabbage salad with toasted ramen noodles and almond slivers. The bowl is always licked clean at potlucks!"

- 1 head Napa cabbage
 - 1 bunch minced green onions
 - 1/3 cup butter
 - 1 (3 ounce) package ramen noodles, broken
 - 2 tablespoons sesame seeds
 - 1 cup slivered almonds
 - 1/4 cup cider vinegar
 - 3/4 cup vegetable oil
 - 1/2 cup white sugar
 - 2 tablespoons soy sauce
1. Finely shred the head of cabbage; do not chop. Combine the green onions and cabbage in a large bowl, cover and refrigerate until ready to serve.
 2. Preheat oven to 350 degrees F (175 degrees C).
 3. Make the crunchies: Melt the butter in a pot. Mix the ramen noodles, sesame seeds and almonds into the pot with the melted butter. Spoon the mixture onto a baking sheet and bake the crunchies in the preheated 350 degrees F (175 degrees C) oven, turning often to make sure they do not burn. When they are browned remove them from the oven.
 4. Make the dressing: In a small saucepan, heat vinegar, oil, sugar, and soy sauce. Bring the mixture to a boil, let boil for 1 minute. Remove the pan from heat and let cool.
 5. Combine dressing, crunchies, and cabbage immediately before serving. Serve right away or the crunchies will get soggy.