

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.