

Susan Ayer's Chinese Cabbage Salad

This is an all time fave at potluck dinners at CTSC. Now you can have it anytime! Susan shared this with me summer 2007.

You will need 3 bowls for this salad. So not mix the three bowls together until you are ready to eat. The dressing will make the noodle mixture soggy.

BOWL 1

- 1 Medium head of Napa Cabbage (Tear the green edges; middle white part is really tough)
- 1 Large onion or scallions

Bowl 2 (The Dressing)

- 2 TBS. oil
- 2 packages of Ramon Noodles (discard the seasoning mix; DO NOT USE) Crush noodles into bite size pieces.
- 2/3 cups of slivered almonds
- 3 TBS. of Sesame Seeds

Heat oil over medium heat and place all ingredients into a large skillet. Turn heat down and continue to stir mixture. You want a golden brown, now a dark brown color. COOL

Bowl 3

- ¾ cups of oil
- ½ cup sugar
- ¼ cup white vinegar (I use a little less)
- 2 TBS Soy Sauce (I use lite)

Mix all ingredients in a saucepan. Stir continually under a high heat until boiling. Turn to medium heat and keep stirring for about 3 minutes. If you cook too long, the dressing could turn into hard candy.

The dressing and noodle mixture can be made days in advance. Keep in airtight container (I like peanut butter jars). REMEMBER, DO NOT MIX UNTIL READY TO EAT