

Napa Cabbage Salad

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

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). Make the crunchies: Melt the butter in a pot. Mix the ramen noodles, sesame seeds and almonds into the pot with the melted butter.
3. 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.
4. When they are browned remove them from the oven.
5. Make the dressing: In a small saucepan, heat vinegar, oil, sugar, and soy sauce.
6. Bring the mixture to a boil, let boil for 1 minute. Remove the pan from heat and let cool. Combine dressing, crunchies, and cabbage immediately before serving. Serve right away or the crunchies will get soggy.
(From www.allrecipes.com)

Nutrition Facts: 2409 Calories, 158g Carbs, 196g Fat, 15g protein, 1677mg Sodium, 100g Sugar