

Chinese Cabbage Salad

I have been making this recipe since the 1990s.

Ingredients

2 tablespoons sesame seeds, toasted
2 tablespoons slivered almonds, toasted
3 tablespoons rice vinegar
1/2 teaspoon sesame oil
2 tablespoons white sugar
1/2 teaspoon salt
1/4 teaspoon black pepper
1/3 cup canola oil (olive oil may be used)
4 cups shredded cabbage
2 carrots, shredded
1 package ramen noodles (3 ounce), crushed 1/2 cup (do not use seasoning packet)

Variations

Use Cashews instead of sesame seeds

Use a 12 ounce package of Cabbage Salad instead of cabbage and carrots

Directions

1. In a small skillet or toaster oven, toast sesame seeds over medium heat until golden brown and fragrant.
2. In a small bowl, mix together vinegar, sesame oil, canola oil, sugar, salt, pepper
3. In a large bowl, mix together cabbage, carrots, and crushed ramen noodles. Toss with dressing to coat evenly. Top with toasted sesame seeds.

From: Old school cook books...