



CHINESE CABBAGE SALAD

1 3-ounce package of ramen noodles (discard seasoning packet)
1 cup cashew pieces or sliced almonds
3-4 green onions, chopped, including green parts
5-6 cups washed, thinly sliced Chinese cabbage
½ cup sugar
¼ cup cider vinegar
1 tablespoons soy sauce (Bragg's will work)
½ cup vegetable oil

In a preheated 350 degree oven, toast the ramen noodles and nuts until golden, about 20 minutes, shaking the pan every few minutes. Remove and cool.

Place sliced cabbage and onions in a large bowl and mix well. Add ramen and nuts. Combine oil, vinegar, sugar and soy sauce in a bowl and mix well. Combine dressing with cabbage mixture just before serving. Serves 6-8.