

Oriental Salad

Greens:

Chop: Bok Choy - Use green tops and some of the white portion. (You can also use regular or bagged cabbage if desired.)

Green Onions: (1 Bunch)

* Can refrigerate 24 hours before using.

Crunchies:

¼ Cup	Butter	
2 Tablespoons	Sugar	
1/3 – ½ Cup	Sesame Seeds	I use ~ ½ Cup
1/3 – ½ Cup	Sliced Almonds	I use 1 2 oz pkg (~ ½ Cup)
1 Pkg	Ramen Noodles (Oriental Flavored)	Break up noodles. Set seasoning packet aside for later.

Sautee over medium heat, stir constantly until browned. Be careful, it goes from brown to burned very quickly.

Place on cookie sheet to cool & dry. May need to break into pieces.

Dressing:

1 Cup	Vegetable Oil
¼ Cup	Wine Vinegar
1/8 Cup	Soy Sauce
2 Tablespoons	Sugar
1	Ramen Noodle Seasoning Packet

Place in closed container and shake

Combine Greens, Crunchies, and Dressing just before serving.