

BOK CHOY SALAD - DONNA RICKMAN

SERVES 12

1/2 C BUTTER

2 TBSP SUGAR

1/2 C SESAME SEEDS

2 (3 OZ) PKGS RAMEN NOODLES, UNCOOKED, BROKEN UP.

DO NOT USE SEASONING

1 (3 OZ) PKG SLICED ALMONDS

1 LARGE HEAD OR 2 SMALL HEADS BOK CHOY (2 LBS)

4 GREEN ONIONS W/TOPS SLICED

DRESSING:

3/4 CUP VEGETABLE OIL

1/4 C RED WINE VINEGAR

1/2 C SUGAR

2 TBSP SOY SAUCE

IN LARGE SKILLET MELT BUTTER OVER MED HEAT, ADD SUGAR, SESAME SEEDS, BROKEN NOODLES & ALMONDS. COOK & STIR UNTIL LIGHTLY BROWNED (5 MIN) - COOL TO ROOM TEMP.

COURSLEY CHOP BOK CHOY USING BOTH STALKS AND LEAFS - COMBINE ONIONS AND CHILL.

COMBINE ALL DRESSING INGREDIENTS & SHAKE WELL. TO SERVE TOSS SALAD WITH RAMEN NOODLE MIXTURE & DRESSING.

TIP: INGREDIENTS MAY BE PREPARED UP TO 3 DAYS IN ADVANCE & KEPT IN SEPERATE CONTAINERS. REF-RIGERATE BOK CHOY, ONIONS & DRESSING - TOSS JUST BEFORE SERVING