

BOK CHOY SALAD

Courtesy of Jean Murray

1 large Bok choy or 2 baby Bok choy

1 large Vidalia onion

Chop together and put in plastic bag

2 packages ramen noodles, Asian flavor, remove seasoning packet

1/2 c. Sesame seeds

1/2 c slivered almonds

1/2 c butter

2 tablespoons sugar

Dressing:

1 c salad oil (olive, canola or vegetable)

1/4 c red wine vinegar

2 Tablespoons soy sauce

1/2 c sugar

Instructions:

Melt butter in large fry pan, add 2 Tablespoons of sugar, noodles (broken into bits), sesame seeds and almonds. Toast these ingredients, stirring so as not to burn.

(Can be made ahead and stored in a container).

To make dressing: combine 1 C. Salad oil, 1/4 C red wine vinegar, 2 Tablespoons soy sauce, and 1/2 C sugar in a bottle or jar and shake until dissolved. Can be made ahead.

Toss noodle mixture, Bok choy and onions together with dressing 20 minutes before serving in a large salad bowl to keep from wilting. Serves 8-10.