

CRUNCHY COLE SLAW

Mix and store in plastic bag until serving:

- ½ - 1 head Napa Cabbage - cut up fine
(regular green cabbage and red cabbage are good, too)
- 1 bunch of green onions - chopped

Toast (low-med heat) in a large skillet about 3 min (watch carefully or it will burn):

- 1/2 stick butter
- 1/4 cup sunflower nuts
- 1/2 cup chopped almonds
- 2 pkg. Raman noodles (sauce packet is not used) - smashed up so there are no large chunks.

Immediately remove mixture from skillet after toasting or almonds will turn black. Spread on paper towel to cool. Store until needed.

Dressing:

- 1/4 cup white vinegar
- 1/2 cup sugar
- 3/4 cup oil
- 3 tbsp Soy Sauce

Bring to a boil, stirring constantly. Remove from heat after coming to boil. Cool and store until needed.

Right before serving, mix all ingredients together.

Notes: - This makes a LOT. The recipe can be cut in half. And it can be prepared well in advance, refrigerated and mixed at last minute.