

Chinese Coleslaw

By Dorothy Zehnder

- 2 pounds cabbage, shredded
- 6 green onions, chopped
- 1/3 cup celery, chopped (2 ounces)
- 1 package Ramen noodles (original flavor), crumbled
- 1/2 bottle sesame seeds
- 2 ounces slivered almonds (1 medium package)
- 1/2 teaspoon *Bavarian Inn All-Purpose Seasoning*
- 3 Tablespoons sugar
- 1/2 teaspoon salt
- 5 Tablespoons cider or white vinegar
- 1/3 cup vegetable oil

Combine cabbage, onions and celery in a large bowl. Refrigerate till one hour before serving.

Brown noodles, sesame seeds and almonds, separately, under the broiler until lightly toasted. Watch carefully to prevent burning.

Combine, in a microwaveable bowl, *Bavarian Inn All-Purpose Seasoning*, sugar, salt, vinegar and seasoning packet from the noodles. Microwave this mixture for about one minute or until the sugar is dissolved. Remove from microwave and slowly stir in oil.

One hour before serving, combine vegetables and seasoning mixture; toss. Just before serving mix in the noodles, sesame seeds and almonds.

Note from Dorothy: This is a favorite Zehnder family potluck salad. I always come home with an empty bowl!