

## **Babson Cabbage Salad**

From Anneli Johnson, Market Manager

### Ingredients:

- 1 head Napa cabbage, thinly sliced
- 1 bunch scallions, sliced thin
- 2 pkgs Ramen soup noodles (discard seasoning pkg.)
- 8 oz. sliced almonds
- sesame seeds, as much as you want
- 3 tbs. Butter
- 3/4 cup vegetable oil
- 1/4 cup cider vinegar
- 1/2 cup sugar
- 2 tbs. soy sauce

### Directions:

- Smash noodles in pkg before opening.
- Melt butter in large skillet.
- Add noodles, almonds, and sesame seeds to skillet.
- Cook over medium heat, stirring constantly, until browned.
- In a small sauce pan combine oil, vinegar, sugar, and soy sauce.
- Bring to a boil.
- DO NOT STIR while it's cooking.
- Let cool and refrigerate.
- Put thinly sliced cabbage and scallions in a large salad bowl.
- Just before serving sprinkle noodle mixture and toss with dressing.
- Toss all ingredients just before serving, as it tends to get soggy after a while, but is still tasty even the next day.
- Makes 8 Servings. The dressing and the noodle mixture may be made 1+ days ahead. Noodle mixture may be frozen.