

Keith's Oriental Cole Slaw

1 bag shredded cabbage
2 tsp. roasted sesame seeds
1/2 cup roasted slivered almonds
1 package pork Ramón noodles
2 green onions sliced thin (optional)



Toast almonds and sesame seeds on a cookie sheet at 350 degrees. Watch as they easily burn. Place uncooked noodles in a baggy and brake up, add toasted almonds and sesame seeds. Just prior to serving add the above ingredients to shredded cabbage and drizzle with dressing and toss

Dressing

3 tblsp. white sugar
1 tsp. salt
1/2 tsp pepper
3/4 cup oil (you can use more if desired)
3 tblsp. white vinegar

Bring dressing ingredients to a boil, add seasoning packet from pork noodles, mix and cool...

This recipe was given to us by an employee, who is no longer working here, but comes by often to say hello, check on Retail, the store kitty, and just pass the time of day....Keith made this recipe for one of our chamber functions and received many compliments.... Thank you Keith!