

Cold Slaw Recipe

1 Lg Pkg cabbage slaw mix or 1 head shredded

6 Green Onions sliced

2 Pkgs. Beef Ramon Noodles

½ Cup Sunflower seeds

½ Cup- Margarine or butter

1 small pkg. Slivered Almonds

Break noodles (in pkgs before opened is easiest) into small pieces and brown with sunflower seeds and almonds in margarine until golden brown. Drain on paper towels and cool to room temperature. Can store overnight in ziploc bag if making ahead of time.

DRESSING:

1 Cup salad oil (veg. or canola)

½ Cup Sugar

½ Cup Vinegar

Seasoning from both Ramon Noodles.

Heat dressing ingredients until sugar dissolves. Dressing will thicken a little. Cool to room temperature.

Combine cabbage and green onions. Toss with noodles and dressing 20 minutes before serving to keep noodles crispy.