

## Bok Choy Salad

*From the kitchen of Carol Marvin*

### Salad

#### **Ingredients:**

½ cup butter or margarine (could use 1/3c)  
2 tablespoon sugar  
1 ounce same seeds  
2 packages Ramen noodles broken (omit the flavor packet)  
1 package slivered almonds  
2 pounds Bok Choy-chopped (leaf and stem)  
5-6 green onions-chopped (use tops and all)

#### **Instructions:**

1. Melt butter in skillet.
2. Add remaining ingredients.
3. Cook and stir over medium heat until light brown.
4. Set aside at room temperature.

### Dressing:

#### **Ingredients;**

¾ cup vegetable oil  
¼ cup red wine vinegar  
½ cup sugar  
2 teaspoons soy sauce

#### **Instructions:**

1. Mix together and chill. (I blend in a blender)
2. Combine ingredients and toss just before serving.

**Cook's Comments:** Ramen noodles are hard to break. I use a rolling pin to smash them while in the package.