

Melody's Salad **(Cole Slaw Salad)**

Salad:

1 head of cabbage, chopped (or 1 bag of chopped cabbage)
8 T slivered or sliced almonds
8 T. sesame seeds
8 green onions, chopped
1 package ramen noodles (uncooked, and throw away seasoning packet)

Dressing:

4 T sugar
1 t black pepper
1 c. salad oil
2 t accent
2 t salt
6 t rice vinegar (sometimes called rice salad vinegar)

Brown almonds and sesame seeds in a non-stick pan with no oil. Let cool. Mix cabbage and onions in a large bowl. Mix dressing ingredients.

Just before serving add almonds and sesame seeds to cabbage/onion mixture. Remove the seasoning packet from ramen noodles, and break the noodles up into small pieces. Add to cabbage. Pour dressing over cabbage and toss.

Note: I do not use all of the dressing for one recipe of cabbage salad. Add the dressing slowly, until you achieve the appropriate amount of coating.