

See Jane Cook

BOK CHOY SALAD

- **1/2 cup butter**
- **2 tbsp. sugar**
- **1/2 cup sesame seeds**
- **2 packages (3 oz. each) packages ramen noodle soup, broken up (don't use seasoning packets)**
- **3 oz. sliced almonds**
- **2 lb. bok choy**
- **4 green onions**
- **3/4 cup vegetable oil**
- **1/4 cup red wine vinegar**
- **1/2 cup sugar**
- **2 tbsp. soy sauce**

In large pan melt butter and add sugar, sesame seeds, broken ramen noodles and, almonds. Cook over medium heat until sugar melts and turns a golden brown. Cool, then break up and set aside in a small bowl.

Wash and chop bok choy into bite-size pieces. Slice green onions, including green parts. For dressing, combine oil, vinegar, sugar and soy sauce and whisk until smooth.

Just before serving, toss bok choy and onions with noodle mixture. Drizzle dressing over salad and toss to coat ingredients.