

## Fumi Salad (aka Asian Cole Slaw)

Betsy Rice of Zest

8 tbsp slivered almonds  
8 tbsp sesame seeds  
1 medium head cabbage (I prefer Savoy cabbage), chopped  
3 green onions, chopped  
1 pkg. Ramen noodles, uncooked  
1½ to 2 tbsp. sugar  
Ramen seasoning packet (chicken works nicely)  
½ cup vegetable oil  
3 tbsp vinegar

In a small pan over very low heat, brown sesame seeds and almonds separately, stirring constantly (or brown slowly under broiler). Set aside.

In a large bowl, combine cabbage and green onion. Set a side.

Break Ramen noodles up and set aside.

In a small bowl or lidded jar, combine sugar, seasoning, oil and vinegar. Just before serving, add almonds and sesame seeds to cabbage mix and top with crushed noodles. Add dressing and toss until coated.

Makes 8 to 10 servings. Recipe can be halved.