

Bok Choy Salad

½ cup red wine vinegar
½ cup olive oil
½ cup white sugar
1 Tbl soy sauce
¼ cup margarine or butter
¼ cup blanched slivered almonds
¼ cup sesame seeds
2 (3 oz) packages ramen noodles
2 medium heads bok choy
3-5 green onions

Dressing

In a small bowl, whisk together vinegar, oil, sugar, and soy sauce. Set aside.

Noodle Mixture

Crush the ramen noodles and sauté with the almonds and sesame seeds in the butter until golden brown. Remove from heat and drain on a paper towel.

Combine

Chop the bok choy and green onions, and add to a large bowl. Just before serving, toss with the dressing and the noodle mixture.