

RECIPES

Foresthill Friendship Club Recipe

CAROLYN PHILLIPS' ORIENTAL SALAD

The last soup and salad Friendship Club Luncheon at Foresthill Memorial Hall was an enormous success. Carolyn Phillips shared her family favor item, Oriental Salad. The salad is easy to prepare, tasty, and was totally devoured in minutes. Try it.

Oriental Salad

1 Medium or Large head of chopped Cabbage

8 Tablespoons Slivered Almonds

8 Tablespoons Sesame Seeds

8 Green Onions, chopped slices, both white and green portions of onions

2 packages Top Ramen- do not cook, use only noodles and break into pieces.

Place silvered almonds and sesame seeds in an aluminum pie tin, cook in oven at 450 degrees for 2 minutes, until lightly brown and not burned. Cool mixture.

Place chopped cabbage and green onions in large bowl, add cooled almonds and sesame seeds. Now add broken noodles on top.

Prepare the dressing:

4 Tablespoons Sugar

1 teaspoon black pepper

1 teaspoon Salt

1 Cup Oil

2 teaspoons Accent (spices)

6 Tablespoons Rice Vinegar, Chinese

Combine all dressing ingredients and blend well. At service time, pour dressing over cabbage, onions, almonds, sesame seeds, and noodles, toss well, and serve immediately. Enjoy!