

Napa Salad

This is soooo good!

- Wash the head of napa cabbage, and let it drain well before slicing.
- Boil all for one minute, stirring constantly until thick; cool:
 - ¼ cup vinegar
 - ¾ cup (less) oil
 - ½ cup sugar
 - 2 tablespoons Worcestershire sauce
- Saute for 5 minutes:
 - 3 tablespoons oleo
 - ½ cup sliced almonds
 - 2 tablespoons sesame seeds
 - 1 pkg crushed Ramen noodles; (crush in plastic bag and discard the seasoning)
- Combine all the above ingredients and mix well.