

Asian Cabbage Salad

Great summer salad!

1 large head of cabbage (or 2
small heads)

1 t salt

1t bouillon

1 T vinegar

1 small onion minced

1 t pepper

1 t garlic powder

½ cup oil

1 t worcestershire sauce (you can
substitute soy sauce or skip
entirely)

optional topping- sesame seeds
and french fried onions

Peel outer layers of cabbage off & chop cabbage into bite size pieces. Rinse pieces thoroughly and pat dry. In a large bowl sprinkle salt and bouillon and with clean or gloved hands massage into cabbage. Set aside and in a small bowl combine remaining ingredients except the optional ones. Let dressing set 5-10 minutes to let the onions absorb the dressing. Toss dressing and cabbage together. Top with sesame seeds and french fried onions if desired. Great with a barbeque!

