

Chinese Chicken Salad at David Brown's Luncheon

Served at the May 2009 Luncheon of the Southampton Garden Club

(Serves 10)

<p>Marinade for Chicken:</p> <p>¾ cup onion, chopped 2 cloves garlic, minced 1 T fresh ginger, minced or grated 2½ T brown sugar ½ cup soy sauce ¼ cup rice wine vinegar ¾ cup water 6 boneless, skinless chicken breasts</p>	<p>To make chicken:</p> <p>Mix all ingredients together and marinate chicken 12 – 14 hours or overnight. Grill over medium-high heat for six minutes on first side and 5 minutes on second side. Do not overcook. Let cool, then slice into thin bite-size strips.</p>
<p>Salad Dressing:</p> <p>¾ cup oil 2/3 cup sugar 1 T sesame seeds, toasted ½ cup rice wine vinegar 2 T soy sauce</p>	<p>To make dressing:</p> <p>Combine dressing ingredients in a blender.</p>
<p>Salad:</p> <p>1 large Napa Cabbage, shredded and thinly sliced 2 bunches of green onions or scallions, thinly sliced 2 pkgs. Ramen Chicken Flavored Noodle Soup 2 cups almonds, sliced ¼ cup butter, melted</p>	<p>To make Ramen/Almond Topping:</p> <p>Separate noodles from Ramen mix and crush lightly. Top with almonds, then sprinkle with chicken seasoning from soup mix and drizzle with melted butter.</p> <p>Bake at 325°F until golden brown. Cool.</p> <p>To mix salad:</p> <p>Combine cabbage and scallions. Add Ramen/Almond mix. Toss with dressing.</p>