

Oriental Salad

2 cups baby shrimp or diced cooked chicken
1 head lettuce, shredded or torn
4 green onions - chopped
1/2 cup cocktail peanuts

1/4 cup sesame seeds, toasted (buy 1 lb \$3-4
at the Oriental Store; much more elsewhere) 2
Put seeds on cookie sheet and broil about 5 min.
Be careful — just brown.

Rice sticks 2-3 packages (buy at Oriental Store one
block south of Trolley Square -- 7th East on east
side of street) Very thin threads in orange pkg.
Break into 1 1/2" and cook in very hot oil (400°) in

electric frying pan. Fry just seconds until it blows up. Lift out and drain onto paper towels and put into a large bowl. Can do the night before. They are a very white color.

Dressing

1 tsp salt

1/2 tsp pepper

1 tsp MSG

2 Tbsp sugar

3 Tbsp vinegar

4 Tbsp salad oil

mix well.

serves 50-60

or buy dressing at Joy Luck Restaurant
(by Office Max)