Asian Chicken Salad

San Francisco is one of my favorite cities in the world, which is why I chose to set the Bibliophile Mystery series there. I love heading north to “do research.” (That’s what we call it these days. I love my life!) One of the greatest things about San Francisco is its multicultural atmosphere. The whole world is in that one city.

Chinatown is one of the most well known neighborhoods. If you haven’t been there, you really need to go. You turn a corner, and suddenly, you feel like you’re in Asia. Vibrantly colored silk kimonos hang from clothes racks along the sidewalk. Elegant and whimsical figurines peek out at you from behind delicate ceramic vases in the window displays you pass. And the food! Oh, the food! The Asian restaurants in SFO are the best in the country. Which is why you’ll never find a salad on the menu that uses bottled teriyaki sauce. But this is my recipe, and hey, it’s good!

**Asian Chicken Salad ala Kate Carlisle**

½ head of cabbage, sliced thin  
⅓ C bottled teriyaki sauce  
1 C cooked chicken, chopped  
1 stalk celery, chopped  
2 large carrots, shredded  
4 green onions, julienned

Mix together all the ingredients, then sprinkle with sesame seeds. Serve cold. Even better if you make it an hour or two ahead.