

# GOURMET POPCORN

F EASY

Last Modified: 12/12/2015

PREP: Various  
COOK: Various  
STOVETOP & OVEN

APPETIZER

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
<b>TOOLS</b>	ALL: 6 QUART WHIRLYPOP STOVETOP POPCORN MAKER ALL: SINGLE LARGE SERVING BOWL OR SMALLER INDIVIDUAL BOWLS		
<b>5 STEPS TO ABSOLUTELEY PERFECT POPCORN</b>			
<b>FACTOID</b>	#1: USE ONLY THE <u>BEST</u> OILS: #1) Coconut. #2) Peanut #3) Safflower ALL @400+ Degrees. #2: RATIO: 1 part Oil to 3 parts Popcorn. (3 Tablespoons Oil & 1/2 Cup Popcorn Kernels) #3: Over medium high heat, add in the Oil & 2~3 Kernels. Once they pop, READY! #4: Add in a SINGLE layer of Kernels & leave the lid slightly ajar for crisper Popcorn. #5: Once the popping intensifies, either stir or shake the pot until the popping slows to several seconds between pops. Pour out into a large bowl, add Butter, Flavorings and Salt while still hot.		
<b>FACTOID</b>	"MUSHROOM" Popcorn Kernels are those that pop into those round balls that you get as the majority of "gourmet" popcorns. A drawback is that they DO have thick Hulls.		
<b>FACTOID</b>	"BUTTERFLY" Popcorn Kernels are those that pop into things that resemble an explosion has just taken place in the pan. MUCH cheaper than Mushroom Popcorn.		
<b>FACTOID</b>	Some Recipes make use of a health supplement named "Nutritional Yeast". BAD sounding name but..... Nutritional Yeast has a relatively STRONG flavor that is somewhat similar to that pungent taste found in Cheese. Like any food, nutritional yeast is loved by many and loathed by a few others. Use it in moderation to offer a Cheesy boost to certain recipes, without overpowering the entire dish.		
<b>HINTS</b>	ALL of these recipes assume that you have popped a single Whirlypop Popper full of the popcorn of your choice by following the "5 Steps" method outlined below, unless it's otherwise stated within the recipe.		
QUA	MEASURE	INGREDIENT	PROCESS

## SINGLE "WHIRLYPOP" POPCORN POPPER RECIPE

3	Tbsp	Butter Flavored Popcorn Oil (Orville Redenbacher's)	
1/2	Cup	Popcorn Kernels (Mushroom / Butterfly - Your Choice)	

**#1**

### BACON - CHIVE POPCORN

6	Slices	Thin Sliced Bacon	Fine Chop
1/2	Cup	Fresh Chives	Fine Slice
1/2	Tsp	Cayenne Pepper	
2	Tbsp	Salted Butter	Melted

### PREPARATION

Cook 6 slices of chopped Bacon until crisp; drain on paper towels, reserving the drippings. Drizzle 2 tablespoons each reserved Bacon Drippings and melted Butter over the popcorn. Toss with the Bacon, Chives and Cayenne. Season generously with Salt.

# GOURMET POPCORN

#2	<b>BARBECUE POPCORN</b>		
4	Tbsp	Salted Butter	Melted
1	Tsp	Ground Cumin	
1	Tsp	Sweet Hungarian Paprika	
1	Tsp	Granulated Garlic	
1	Tsp	Chili Powder (Mild)	
1	Tsp	Barbecue Sauce (Any U Like)	
1	Pinch	Cayenne Pepper	
4	Cups	Barbecue Potato Chips	Crushed
<b>PREPARATION</b>			
Melt the Butter with the Cumin, Paprika, Garlic Powder, Chili Powder, Barbecue Sauce, and Cayenne Pepper; toss into the hot popcorn along with the Potato Chips. Season generously with Salt.			
#3	<b>BLUE CHEESE - ALMOND POPCORN</b>		
4	Tbsp	Salted Butter	Melted
1	Cup	Blue Cheese	Crumbled
1	Cup	Sliced Almonds	Toasted
Large	Pinch	Fine Sea Salt	To Taste
<b>PREPARATION</b>			
Drizzle the Melted Butter over the hot popcorn; toss with the Blue Cheese and Sliced Almonds. Season generously with Salt.			
#4	<b>BUFFALO WING POPCORN</b>		
6	Tbsp	Salted Butter	Melted
1/3	Cup	Buffalo Wing Sauce (Any U Like)	
1/2	Cup	Blue Cheese	Crumbled
2	Tbsp	Celery Leaves	Chopped
<b>PREPARATION</b>			
Melt the Butter with the Buffalo Hot Sauce; toss it into the hot popcorn, Toss with the Crumbled Blue Cheese and Celery Leaves. Season generously with Salt.			
#5	<b>BUTTERMILK RANCH POPCORN</b>		
1/4	Cup	Buttermilk Powder	
PLUS			
2	Tbsp	Buttermilk Powder	
1/4	Cup	Nutritional Yeast (NO Synthetic Folic Acid)	
1	Tbsp	Onion Powder	
Large	Pinch	Fine Sea Salt	To Taste
1/2	Tsp	Fresh Ground Black Pepper	

# GOURMET POPCORN

## PREPARATION

Add the Buttermilk Powder, Nutritional Yeast, Onion Powder, Sea Salt and Black Pepper into a spice grinder, pulse until the mixture becomes a fine powder. Sprinkle over hot Buttered Popcorn and serve while hot.

**#6**

### CAESAR DRESSING POPCORN

1/3	Cup	Olive Oil	
4	Whole	Anchovy Fillets (Talatta)	Fine Minced
1	Tsp	Garlic Cloves	Grated
1	Tsp	Lemon Zest	Grated
4	Cups	Bread Cubes	Toasted
1/3	Cup	Parmesan Cheese	Grated

## PREPARATION

Heat the Olive Oil, Anchovies, Garlic and Lemon Zest over medium heat for about 2 minutes; drizzle it over the hot popcorn. Toss in the Bread Cubes and Parmesan Cheese. Season generously with Salt.

**#7**

### CAJUN POPCORN

4	Tbsp	Salted Butter	Melted
1	Tbsp	Cajun Seasoning	Recipe
1	Tsp	Lemon Zest	Grated
1/4	Tsp	Cayenne Pepper	
2	Medium	Green Onions (Greens & Whites)	Fine Chop

## PREPARATION

Whisk the Cajun Seasoning, Lemon Zest, Cayenne Pepper and Scallions into the Melted Butter; drizzle over the hot popcorn and toss. Season generously with Salt.

**#8**

### CHEDDAR CHEESE POPCORN

6	Tbsp	Salted Butter	Melted
1/2	Cup +	Cheddar Cheese Powder	To Taste
3/4	Tsp	Yellow Mustard Powder	
1/8	Tsp	Cayenne Pepper	

## PREPARATION

Combine the Cheddar Cheese Powder, Mustard Powder and Cayenne Pepper in a spice grinder. Blend until it becomes a fine powder. Sprinkle the seasoning over hot Buttered Popcorn while tossing to coat the kernels evenly.

## GOURMET POPCORN

#9	CHERRY VANILLA POPCORN		
2	Batches	Hot Whirlypop Popcorn	
2	Sticks	Salted Butter	Cubed
2	Cups	Light Brown Sugar	Packed
1/2	Tsp	Kosher Salt	
1/2	Cup	Light Corn Syrup (Karo)	
1/2	Tsp	Baking Soda	
1	Tsp	Vanilla Extract	
2	14 Oz	Packages Dried Montmorency Cherries (Traverse Bay)	
SUBSTITUTE			
3	Cups	Cherry M & M's	
PREPARATION			
<p>Preheat the oven to 250 degrees with a rack in the lower 1/3. Meanwhile, in a small saucepan over medium low heat, melt the Butter. Add in the Corn Syrup, Brown Sugar &amp; Kosher Salt, bring to a boil while stirring constantly. Remove from the heat and stir in the Baking Powder (mixture will foam) and Vanilla. Add the popped Popcorn in a metal baking pan and pour over the Syrup while stirring to coat evenly. Bake for 1 hour stirring about every 15 minutes. Remove from the oven and allow it to cool completely. Break the clumps apart into a large mixing bowl. In a small saucepan over low heat, melt the Vanilla Bark completely and pour it over the Caramel Corn while stirring. allow it to cool about 10 minutes. Stir in the M &amp; M's or Dried Cherries and spread it out on waxed paper to harden.</p>			
#10	CHIPOTLE POPCORN		
4	Tbsp	Salted Butter	Melted
2	Tbsp	Chipotle Hot Sauce	
1	Tbsp	Chipotle Chile Powder	
2	Cups	Corn Nuts	
Large	Pinch	Fine Sea Salt	To Taste
PREPARATION			
<p>In a small saucepan over medium heat, melt the Butter. Add in the Chipotle Hot Sauce and Chipotle Chile Powder; drizzle over the hot Popcorn. Toss in the Corn Nuts. Season generously with Salt.</p>			
#11	CINNAMON - SUGAR POPCORN		
6	Tbsp	Salted Butter	Melted
4	Cups	Cinnamon Cereal	
		Cinnamon Toast Crunch	
1/3	Cup	Granulated Sugar	
2	Tsp	Ground Saigon Cinnamon	
Large	Pinch	Fine Sea Salt	To Taste

# GOURMET POPCORN

## PREPARATION

Drizzle the Melted Butter over the hot popcorn. Toss in the Cinnamon Cereal, Sugar, Cinnamon and Salt.

**#12**

## COLORIFIC FLAVORED POPCORN

5	Tbsp	Salted Butter	Melted
1/2	Tsp	Baking Soda	
1	Cup	Light Corn Syrup (Karo)	
1	0.14 Oz	Packets Unsweetened Kool-Aid	Various
1	Cup	Granulated Sugar	

## PREPARATION

Preheat the oven to 225 degrees (For crunchy Popcorn - Skip if chewy Popcorn is OK). In a large saucepan over medium heat, melt the Butter. Add in the Sugar and Corn Syrup and heat until boiling. Boil for 3 minutes while stirring constantly. Remove the pan from the heat and stir in the Drink Mix Packet and the Baking Soda (The mixture will grow and become puffy). Pour the Syrup Mixture over hot Popcorn and stir to coat evenly.  
 OPTIONAL: For crunchy Popcorn, grease a sheet pan with Butter, spread the Popcorn evenly in the pan and bake for 45 minutes, stirring every 15 minutes until done. Repeat the Recipe for each flavor / color you want to serve.

**#13**

## COOKIES & CREAM POPCORN

1/4	Cup	Sweetened Condensed Milk	
4	Cups	Chocolate Sandwich Cookies	Crushed
		Oreo's, Etc.	

## PREPARATION

Warm the Condensed Milk in a saucepan over medium heat; drizzle it over the hot popcorn. Toss it with the Crushed Chocolate Sandwich Cookies.

**#14**

## CRACKER JACK CARAMEL CORN

1	Cup	Granulated Sugar	
3	Tbsp	Dark Corn Syrup (Karo)	
2	Tbsp	Golden Molasses (Mother Hubbard's)	
3	Tbsp	Roasted Peanut Oil (Loriva)	
Large	Pinch	Fine Sea Salt	To Taste
1/2	Cup	Raw Peanuts With Skins	

## PREPARATION

Lightly Oil a large sheet pan. In a dutch oven over medium heat, add in the Sugar, Corn Syrup, Molasses, Roasted Peanut Oil, Salt and the Raw Peanuts. Stir often, until a candy thermometer registers 290 degrees, about 8 minutes. Remove from the heat and stir in the Popcorn until coated. Transfer the Caramel Corn to the prepared baking sheet and let it cool, then break it up into small pieces.

## GOURMET POPCORN

<b>#15</b>	<b>DORITO POPCORN</b>		
1/4	Cup	Nutritional Yeast (One That Does NOT Contain Synthetic Folic Acid)	
1	Tsp	Garlic Powder	
1	Tsp	Onion Powder	
1	Tsp	Ground Cumin	
1	Tsp	Sweet Hungarian Paprika	
1	Tsp	Chili Powder (Mild Or Hot)	
1/8	Tsp	Cayenne Pepper	
Large	Pinch	Fine Sea Salt	To Taste
<b>PREPARATION</b>			
This Recipe NEEDS the Oil for adhesion and will not work correctly with air-popped Popcorn. Combine all the listed Spices and Salt in a spice grinder. Blend until it becomes a fine powder. Sprinkle the seasoning over hot Popcorn while tossing to coat the kernels evenly.			
<b>#16</b>	<b>FRENCH ONION DIP POPCORN</b>		
6	Tbsp	Salted Butter	Melted
1	1 Oz	Package Dry Onion Soup Mix (Liptons)	
6	Oz	French Fried Onions (French's)	
<b>PREPARATION</b>			
Melt the Butter with the Onion Soup Mix; toss with the hot popcorn and French-Fried Onions.			
<b>#17</b>	<b>GINGERBREAD CARAMEL CRUNCH POPCORN</b>		
2	Batches	Hot Whirlypop Popcorn	
3/4	Cup	Light Brown Sugar	Packed
1/2	Cup	Salted Butter	Cubed
PLUS			
		Butter For Greasing Pans & Bowls	Softened
1/4	Cup	Light Corn Syrup	
1/4	Cup	Golden Molasses (Mother Hubbard's)	
1 1/2	Tsp	Ground Ginger	
1 1/2	Tsp	Ground Saigon Cinnamon	
Large	Pinch	Fine Sea Salt	To Taste
1/2	Tsp	Baking Soda	
1/2	Tsp	Vanilla Extract	

# GOURMET POPCORN

## PREPARATION

Place the hot Popcorn in a large mixing bowl coated with cooking spray; set aside. Butter the sides of a small saucepan; Over medium heat, add in the Brown Sugar, Butter Cubes, Corn Syrup, Molasses, Ginger, Cinnamon and Salt. Bring to a boil over medium heat, stirring constantly. Boil without stirring for 5 minutes. Remove the pan from the heat; stir in the Baking Soda (the mixture will foam). Stir in the Vanilla. Quickly pour over popcorn and toss to mix well. Transfer the Popcorn to 2 greased large aluminum sheet pans. Bake at 250° for 1 hour, stirring every 10 minutes. Remove from the sheet pans and place on parchment paper to cool. Store in airtight containers.

**#18**

## HERBAL POPCORN SEASONING

4	Tbsp	Celery Salt	
4	Tbsp	Dried Parsley Flakes	
2	Tbsp	Garlic Powder	
Large	Pinch	Fine Sea Salt	To Taste
2	Tbsp	Ground Summer Savory	
OR			
1	Tbsp	Ground Thyme Leaves	
2	Tsp	Dried Marjoram	
2	Tsp	Dried Thyme	
1	Tsp	Ground Black Pepper	
1	Tsp	Ground Turmeric	
1	Tsp	Ground Sage	

## PREPARATION

Combine all of the listed ingredients in a shaker bottle that can be tightly sealed. Stir or shake occasionally during use to mix the ingredients thoroughly. Sprinkle the seasoning over hot Popcorn while tossing to coat the kernels evenly.

**#19**

## JAMAICAN JERK POPCORN

5	Tbsp	Salted Butter	Melted
1 1/2	Tsp	Jerk Seasoning	Recipe
1	Tsp	Curry Powder	
1/4	Tsp	Cayenne Pepper	
1	Cup	Toasted Coconut Shreds	
2	Tsp	Lime Zest	Grated

## PREPARATION

Whisk the Jerk Seasoning, Curry Powder and Cayenne Pepper into the Melted Butter. Drizzle over the hot popcorn. Toss with the Toasted Coconut and Lime Zest. Season generously with Salt.

# GOURMET POPCORN

<b>#20</b>	<b>KETTLE CORN</b>		
1/2	Cup	Confectioners Sugar	
1	Tbsp	Granulated Sugar	Mixed
1	Tbsp	Light Brown Sugar	Mixed
Large	Pinch	Fine Sea Salt	To Taste
<b>PREPARATION</b>			
Perform steps 1 ~ 4 of the "5 Steps" method outlined above. As soon as the Kernels just begin to pop, carefully and quickly open the lid and sprinkle the kernels with Confectioners Sugar. Cook, stirring frequently, until the popping slows; sprinkle the top with the Granulated and Brown Sugar mixture. Continue to stir the pot until the popping has almost stopped. Season generously with Salt.			
<b>#21</b>	<b>MAPLE - PECAN POPCORN</b>		
3	Tbsp	Salted Butter	Melted
2	Cups	Granulated Sugar	
1	Cup	Maple Syrup	
1/2	Cup	Light Corn Syrup (Karo)	
3	Cups	Pecans	Chopped
<b>PREPARATION</b>			
Heat the Sugar, Maple Syrup and Light Corn Syrup in a large pot until it reaches 260 degrees on a candy thermometer, about 12 minutes. Add in the Pecans and cook 2 minutes. Stir in the Butter until melted, then pour it over the hot popcorn; toss to coat. Spread on baking sheets and let cool.			
<b>#22</b>	<b>MARGARITA POPCORN</b>		
6	Tbsp	Salted Butter	Melted
2	Tbsp	Lime Juice	
2	Tbsp	Tequila (Jose Cuervo Especial Gold)	
2	Tsp	Granulated Sugar	
Large	Pinch	Fine Sea Salt	To Taste
1 1/2	Tsp	Lemon Zest	Grated
4	Cups	Lime-Flavored Tortilla Chips	Crushed
<b>PREPARATION</b>			
Melt the Butter with the Sugar, Salt, Lime Juice Lime Zest and Tequila. Drizzle it over the hot popcorn and toss with the Tortilla Chips.			
<b>#23</b>	<b>MOVIE THEATER POPCORN</b>		
1/2	Stick	Salted Butter	Melted
Large	Pinch	Fine Sea Salt	To Taste
<b>PREPARATION</b>			
Melt the Butter in a small saucepan over low heat, skimming off the foam and solids with a spoon; drizzle over the hot popcorn and season generously with Salt.			



## GOURMET POPCORN

#24	MUSTARD - PRETZEL POPCORN		
1/2	Stick	Salted Butter	
2	Tbsp	Dijon Mustard	
1	Tsp	Granulated Sugar	
4	Cups	Mini Pretzels	
Large	Pinch	Fine Sea Salt	To Taste

### PREPARATION

Melt the Butter in a small saucepan over low heat, whisk in the Dijon Mustard, Sugar and Salt; drizzle the mixture over the hot popcorn and toss with the Mini Pretzels.

#25	PEANUT BUTTER - BANANA POPCORN		
1	Cup	Honey	
3/4	Cup	Granulated Sugar	
1	Cup	Peanut Butter	
1	Tsp	Vanilla Extract	
Large	Pinch	Fine Sea Salt	To Taste
2	Cups	Roasted Spanish Peanuts	
1	Cup	Dried Banana Chips	Crushed
1/2	Cup	Chocolate Chips	

### PREPARATION

Heat the Honey and Sugar over medium heat, stirring, until the Sugar dissolves, about 5 minutes. Stir in the Peanut Butter, Vanilla Extract and Salt until smooth; pour over the hot popcorn. Toss in the Peanuts, Banana Chips, Chocolate Chips. Spread on baking sheets and let it cool.

#26	PISTACHIO - CARAMEL CORN		
2	Batches	Hot Whirlypop Popcorn	
2 1/2	Cups	Raw Sugar	Divided
2	Cups	Water	Divided
1/4	Cups	Shelled Pistachio Nuts	Fine Chop
1	Tsp	Vanilla Extract	

### PREPARATION

Pre-heat the oven to 250 degrees with a rack in the lower 1/3 for crunchy rather than chewy Popcorn. Add the hot Popcorn into large mixing bowl. In medium non-stick skillet over medium high heat, add 2 tablespoons of Water, 4 tablespoons of Raw Sugar, and the Pistachios. Stir the ingredients constantly until the Pistachios start browning, not allowing the Sugar to fully thicken. Quickly transfer the mixture to a medium saucepan and add in the remaining Water and Raw Sugar. Bring it to a boil. Reduce the heat to low and stir constantly with a wooden spoon until the Caramel starts to thicken and darken in color. Stir in the Vanilla. Continue to simmer until the Sugar has fully caramelized and thickened, about 20 minutes, remove from heat and pour over Popcorn. Stir & toss until the Popcorn is fully covered. Let it cool for 10 minutes. Transfer it to a large aluminum sheet pan, lined with parchment. Evenly spread the Popcorn and bake it for 15 minutes. Let it cool before removing it from the pan.

# GOURMET POPCORN

#27	RANCH POPCORN		
1/2	Stick	Salted Butter	Melted
1	1 Oz	Packet Hidden Valley Ranch Seasoning Mix	
1	Tbsp	Dried Chopped Chives	
Large	Pinch	Fine Sea Salt	To Taste
PREPARATION			
Melt the Butter in a small saucepan over low heat, whisk in the packet of Ranch Seasoning Mix and Chives. Toss with the hot popcorn and season generously with Salt.			

#28	ROCKY ROAD POPCORN		
5	Tbsp	Salted Butter	Melted
2	Tsp	Vanilla Extract	
Large	Pinch	Fine Sea Salt	To Taste
2	Cups	Mini Marshmallows	
2	Cups	Chocolate Chips	
2	Cups	Toasted Pecans	
PREPARATION			
Whisk the Melted Butter, Vanilla Extract and Salt; drizzle it over the hot popcorn. Toss with the Mini Marshmallows, Chocolate Chips and Pecans. Spread it on baking sheets and bake at 350 degrees until the Marshmallows and Chocolate are slightly melted, about 2 minutes.			

#29	SALT & VINEGAR POPCORN		
1/4	Cup	Malt Vinegar (Old London)	
Large	Pinch	Fine Sea Salt	To Taste
PREPARATION			
Combine the Malt Vinegar and Salt in a small spray bottle; shake to dissolve the Salt. Spray it evenly over the hot popcorn while stirring.			

#30	S'MORES POPCORN		
5	Tbsp	Salted Butter	Melted
2	Tsp	Vanilla Extract	
Large	Pinch	Fine Sea Salt	To Taste
2	Cups	Mini Marshmallows	
2	Cups	Chocolate Chips	
2	Cups	Graham Crackers	Crushed
PREPARATION			
Whisk the Melted Butter, Vanilla Extract and Salt; drizzle it over the hot popcorn. Toss with the Mini Marshmallows, Chocolate Chips and Graham Crackers. Spread it on baking sheets and bake at 350 degrees until the Marshmallows and Chocolate are slightly melted, about 2 minutes.			

## GOURMET POPCORN

<b>#31</b>	<b>STRAWBERRY POPCORN</b>		
2	Cups	Freeze Dried Strawberries	Divided
6	Tbsp	Confectioners Sugar	
4	Tbsp	Salted Butter	Melted
<b>PREPARATION</b>			
Pulse 1 cup of the Freeze-Dried Strawberries and Confectioners Sugar in a food processor until powdery. Drizzle the Melted Butter over the hot popcorn and sprinkle evenly with the Strawberry Sugar. Toss with the remaining cup of Freeze-Dried Strawberries.			
<b>#32</b>	<b>SZECHWAN POPCORN</b>		
1	Cup	Peanuts	
1	Cup	Dried Arbol Chiles	
1/2	Cup	Peanut Oil	
1/2	Cup	White Sesame Seeds	
1/2	Cup	Szechwan Peppercorns	
4	Tsp	Granulated Sugar	
Large	Pinch	Fine Sea Salt	To Taste
2	Tbsp	Toasted Sesame Oil	
<b>PREPARATION</b>			
Heat the Peanut Oil, Peanuts, Arbol Chiles, Sesame Seeds, Szechwan Peppercorns, Sugar and Salt in a large skillet over medium heat until the nuts and chilies are toasted, about 4 minutes; pour it over the hot popcorn. Toss with the Sesame Oil.			
<b>#33</b>	<b>THAI CURRY POPCORN</b>		
1/2"		Vegetable Oil	
4	Oz	Rice Vermicelli	
1/4	Cup	Red Curry Paste (Thai Kitchen)	
1/4	Cup	Vegetable Oil	
Large	Pinch	Fine Sea Salt	To Taste
2	Cups	Cashew Halves	Roasted
<b>PREPARATION</b>			
Heat 1/2 inch Vegetable Oil in a medium saucepan to 350 degrees F. Fry the Rice Vermicelli until crisp, about 20 seconds; drain. Warm the Red Thai Curry Paste and Vegetable Oil and Salt in the microwave, 1 minute; drizzle over the hot popcorn. Toss with the Roasted Cashews and the fried Vermicelli.			
<b>#34</b>	<b>THREE CHEESE POPCORN</b>		
2	Cups	Sharp Cheddar Cheese	Shredded
1	Cup	Parmesan Cheese	Grated
1/2	Cup	Pecorino Cheese	Grated
Large	Pinch	Fine Sea Salt	To Taste

# GOURMET POPCORN

## PREPARATION

Toss the hot popcorn with the Cheddar, Parmesan and Pecorino Cheeses; spread it evenly on baking sheets. Bake at 350 degrees until the Cheddar melts, 3 minutes. Season generously with Salt.

**#35**

## TURKISH POPCORN

6	Tbsp	Salted Butter	Melted
2	Tbsp	Za'Atar Spice Blend	Recipe
Large	Pinch	Fine Sea Salt	To Taste
4	Cups	Pita Chips	Broken

## PREPARATION

Whisk the Melted Butter, Za'Atar Spice Blend and Salt together; drizzle the hot popcorn and toss it with the broken Pita Chips.

**#36**

## ULTIMATE CHOCOLATE CARAMEL CORN

2	Batches	Hot Whirlypop Popcorn	
1	15 Oz	Can Mixed Salted Nuts	
2	Cups	Light Brown Sugar	Packed
1/2	Cup	Salted Butter	Cubed
1/2	Cup	Light Corn Syrup (Karo)	
Large	Pinch	Fine Sea Salt	To Taste
1	Tsp	Baking Soda	
1/2	Cup	Dark Chocolate Baking Chips	
PLUS			
1/2	Cup	Milk Chocolate Baking Chips	
PLUS			
1/2	Cup	White Chocolate Baking Chips	
3	Tsp	Crisco Shortening	

## PREPARATION

Preheat oven to 250 degrees with a rack in the lower 1/3. Place the popped Popcorn and Nuts in a greased roasting pan; set aside. In a large saucepan over medium heat, combine the Brown Sugar, Corn Syrup, Butter and Salt and bring it to a boil. Cook while stirring for 5 minutes. Remove from the heat; stir in the Baking Soda (mixture will foam). Quickly pour over Popcorn and mix well to coat. Transfer the Popcorn to two greased 15x10X1-in. baking pans. Bake 1 hour or until dry, stirring every 15 minutes. In a microwave, melt each Chocolate separately, adding 1 teaspoon Shortening to each 1/2 cup Chips; stir until smooth. Drizzle over the Popcorn mixture; let stand until set. Break apart into small clusters.