

GOURMET POPCORN

F EASY

Last Modified: 12/12/2015

PREP: Various
COOK: Various
STOVETOP & OVEN

APPETIZER

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
TOOLS	ALL: 6 QUART WHIRLYPOP STOVETOP POPCORN MAKER ALL: SINGLE LARGE SERVING BOWL OR SMALLER INDIVIDUAL BOWLS		
5 STEPS TO ABSOLUTELEY PERFECT POPCORN			
FACTOID	#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, Flavorlings and Salt while still hot.		
FACTOID	"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.		
FACTOID	"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.		
FACTOID	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.		
HINTS	ALL of these recipes assume that you have popped a single Whirlipop 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.