

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.