

GOURMET POPCORN

#31	STRAWBERRY POPCORN		
2	Cups	Freeze Dried Strawberries	Divided
6	Tbsp	Confectioners Sugar	
4	Tbsp	Salted Butter	Melted
PREPARATION			
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.			
#32	SZECHWAN POPCORN		
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	
PREPARATION			
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.			
#33	THAI CURRY POPCORN		
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
PREPARATION			
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.			
#34	THREE CHEESE POPCORN		
2	Cups	Sharp Cheddar Cheese	Shredded
1	Cup	Parmesan Cheese	Grated
1/2	Cup	Pecorino Cheese	Grated
Large	Pinch	Fine Sea Salt	To Taste