

# 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.

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## 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	
<b>PLUS</b>			
1/2	Cup	Milk Chocolate Baking Chips	
<b>PLUS</b>			
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.