

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.