

GOURMET POPCORN

#9	CHERRY VANILLA POPCORN		
2	Batches	Hot Whirlypop Popcorn	
2	Sticks	Salted Butter	Cubed
2	Cups	Light Brown Sugar	Packed
1/2	Tsp	Kosher Salt	
1/2	Cup	Light Corn Syrup (Karo)	
1/2	Tsp	Baking Soda	
1	Tsp	Vanilla Extract	
2	14 Oz	Packages Dried Montmorency Cherries (Traverse Bay)	
SUBSTITUTE			
3	Cups	Cherry M & M's	
PREPARATION			
<p>Preheat the oven to 250 degrees with a rack in the lower 1/3. Meanwhile, in a small saucepan over medium low heat, melt the Butter. Add in the Corn Syrup, Brown Sugar & Kosher Salt, bring to a boil while stirring constantly. Remove from the heat and stir in the Baking Powder (mixture will foam) and Vanilla. Add the popped Popcorn in a metal baking pan and pour over the Syrup while stirring to coat evenly. Bake for 1 hour stirring about every 15 minutes. Remove from the oven and allow it to cool completely. Break the clumps apart into a large mixing bowl. In a small saucepan over low heat, melt the Vanilla Bark completely and pour it over the Caramel Corn while stirring. allow it to cool about 10 minutes. Stir in the M & M's or Dried Cherries and spread it out on waxed paper to harden.</p>			
#10	CHIPOTLE POPCORN		
4	Tbsp	Salted Butter	Melted
2	Tbsp	Chipotle Hot Sauce	
1	Tbsp	Chipotle Chile Powder	
2	Cups	Corn Nuts	
Large	Pinch	Fine Sea Salt	To Taste
PREPARATION			
<p>In a small saucepan over medium heat, melt the Butter. Add in the Chipotle Hot Sauce and Chipotle Chile Powder; drizzle over the hot Popcorn. Toss in the Corn Nuts. Season generously with Salt.</p>			
#11	CINNAMON - SUGAR POPCORN		
6	Tbsp	Salted Butter	Melted
4	Cups	Cinnamon Cereal	
		Cinnamon Toast Crunch	
1/3	Cup	Granulated Sugar	
2	Tsp	Ground Saigon Cinnamon	
Large	Pinch	Fine Sea Salt	To Taste