

# GOURMET POPCORN

<b>PREPARATION</b>			
	Drizzle the Melted Butter over the hot popcorn. Toss in the Cinnamon Cereal, Sugar, Cinnamon and Salt.		

<b>#12</b>	<b>COLORIFIC FLAVORED POPCORN</b>		
5	Tbsp	Salted Butter	Melted
1/2	Tsp	Baking Soda	
1	Cup	Light Corn Syrup (Karo)	
1	0.14 Oz	Packets Unsweetened Kool-Aid	Various
1	Cup	Granulated Sugar	

<b>PREPARATION</b>			
	Preheat the oven to 225 degrees (For crunchy Popcorn - Skip if chewy Popcorn is OK). In a large saucepan over medium heat, melt the Butter. Add in the Sugar and Corn Syrup and heat until boiling. Boil for 3 minutes while stirring constantly. Remove the pan from the heat and stir in the Drink Mix Packet and the Baking Soda (The mixture will grow and become puffy). Pour the Syrup Mixture over hot Popcorn and stir to coat evenly. OPTIONAL: For crunchy Popcorn, grease a sheet pan with Butter, spread the Popcorn evenly in the pan and bake for 45 minutes, stirring every 15 minutes until done. Repeat the Recipe for each flavor / color you want to serve.		

<b>#13</b>	<b>COOKIES &amp; CREAM POPCORN</b>		
1/4	Cup	Sweetened Condensed Milk	
4	Cups	Chocolate Sandwich Cookies	Crushed
		Oreo's, Etc.	

<b>PREPARATION</b>			
	Warm the Condensed Milk in a saucepan over medium heat; drizzle it over the hot popcorn. Toss it with the Crushed Chocolate Sandwich Cookies.		

<b>#14</b>	<b>CRACKER JACK CARAMEL CORN</b>		
1	Cup	Granulated Sugar	
3	Tbsp	Dark Corn Syrup (Karo)	
2	Tbsp	Golden Molasses (Mother Hubbard's)	
3	Tbsp	Roasted Peanut Oil (Loriva)	
Large	Pinch	Fine Sea Salt	To Taste
1/2	Cup	Raw Peanuts With Skins	

<b>PREPARATION</b>			
	Lightly Oil a large sheet pan. In a dutch oven over medium heat, add in the Sugar, Corn Syrup, Molasses, Roasted Peanut Oil, Salt and the Raw Peanuts. Stir often, until a candy thermometer registers 290 degrees, about 8 minutes. Remove from the heat and stir in the Popcorn until coated. Transfer the Caramel Corn to the prepared baking sheet and let it cool, then break it up into small pieces.		