

# GOURMET POPCORN

<b>#15</b>	<b>DORITO POPCORN</b>		
1/4	Cup	Nutritional Yeast (One That Does NOT Contain Synthetic Folic Acid)	
1	Tsp	Garlic Powder	
1	Tsp	Onion Powder	
1	Tsp	Ground Cumin	
1	Tsp	Sweet Hungarian Paprika	
1	Tsp	Chili Powder (Mild Or Hot)	
1/8	Tsp	Cayenne Pepper	
Large	Pinch	Fine Sea Salt	To Taste
<b>PREPARATION</b>			
This Recipe NEEDS the Oil for adhesion and will not work correctly with air-popped Popcorn. Combine all the listed Spices and Salt in a spice grinder. Blend until it becomes a fine powder. Sprinkle the seasoning over hot Popcorn while tossing to coat the kernels evenly.			
<b>#16</b>	<b>FRENCH ONION DIP POPCORN</b>		
6	Tbsp	Salted Butter	Melted
1	1 Oz	Package Dry Onion Soup Mix (Liptons)	
6	Oz	French Fried Onions (French's)	
<b>PREPARATION</b>			
Melt the Butter with the Onion Soup Mix; toss with the hot popcorn and French-Fried Onions.			
<b>#17</b>	<b>GINGERBREAD CARAMEL CRUNCH POPCORN</b>		
2	Batches	Hot Whirlypop Popcorn	
3/4	Cup	Light Brown Sugar	Packed
1/2	Cup	Salted Butter	Cubed
<b>PLUS</b>			
		Butter For Greasing Pans & Bowls	Softened
1/4	Cup	Light Corn Syrup	
1/4	Cup	Golden Molasses (Mother Hubbard's)	
1 1/2	Tsp	Ground Ginger	
1 1/2	Tsp	Ground Saigon Cinnamon	
Large	Pinch	Fine Sea Salt	To Taste
1/2	Tsp	Baking Soda	
1/2	Tsp	Vanilla Extract	