

GOURMET POPCORN

PREPARATION

Place the hot Popcorn in a large mixing bowl coated with cooking spray; set aside. Butter the sides of a small saucepan; Over medium heat, add in the Brown Sugar, Butter Cubes, Corn Syrup, Molasses, Ginger, Cinnamon and Salt. Bring to a boil over medium heat, stirring constantly. Boil without stirring for 5 minutes. Remove the pan from the heat; stir in the Baking Soda (the mixture will foam). Stir in the Vanilla. Quickly pour over popcorn and toss to mix well. Transfer the Popcorn to 2 greased large aluminum sheet pans. Bake at 250° for 1 hour, stirring every 10 minutes. Remove from the sheet pans and place on parchment paper to cool. Store in airtight containers.

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HERBAL POPCORN SEASONING

| | | | |
|-------|-------|----------------------|----------|
| 4 | Tbsp | Celery Salt | |
| 4 | Tbsp | Dried Parsley Flakes | |
| 2 | Tbsp | Garlic Powder | |
| Large | Pinch | Fine Sea Salt | To Taste |
| 2 | Tbsp | Ground Summer Savory | |
| OR | | | |
| 1 | Tbsp | Ground Thyme Leaves | |
| 2 | Tsp | Dried Marjoram | |
| 2 | Tsp | Dried Thyme | |
| 1 | Tsp | Ground Black Pepper | |
| 1 | Tsp | Ground Turmeric | |
| 1 | Tsp | Ground Sage | |

PREPARATION

Combine all of the listed ingredients in a shaker bottle that can be tightly sealed. Stir or shake occasionally during use to mix the ingredients thoroughly. Sprinkle the seasoning over hot Popcorn while tossing to coat the kernels evenly.

#19

JAMAICAN JERK POPCORN

| | | | |
|-------|------|------------------------|--------|
| 5 | Tbsp | Salted Butter | Melted |
| 1 1/2 | Tsp | Jerk Seasoning | Recipe |
| 1 | Tsp | Curry Powder | |
| 1/4 | Tsp | Cayenne Pepper | |
| 1 | Cup | Toasted Coconut Shreds | |
| 2 | Tsp | Lime Zest | Grated |

PREPARATION

Whisk the Jerk Seasoning, Curry Powder and Cayenne Pepper into the Melted Butter. Drizzle over the hot popcorn. Toss with the Toasted Coconut and Lime Zest. Season generously with Salt.