

# GOURMET POPCORN

<b>#20</b>	<b>KETTLE CORN</b>		
1/2	Cup	Confectioners Sugar	
1	Tbsp	Granulated Sugar	Mixed
1	Tbsp	Light Brown Sugar	Mixed
Large	Pinch	Fine Sea Salt	To Taste
<b>PREPARATION</b>			
Perform steps 1 ~ 4 of the "5 Steps" method outlined above. As soon as the Kernels just begin to pop, carefully and quickly open the lid and sprinkle the kernels with Confectioners Sugar. Cook, stirring frequently, until the popping slows; sprinkle the top with the Granulated and Brown Sugar mixture. Continue to stir the pot until the popping has almost stopped. Season generously with Salt.			
<b>#21</b>	<b>MAPLE - PECAN POPCORN</b>		
3	Tbsp	Salted Butter	Melted
2	Cups	Granulated Sugar	
1	Cup	Maple Syrup	
1/2	Cup	Light Corn Syrup (Karo)	
3	Cups	Pecans	Chopped
<b>PREPARATION</b>			
Heat the Sugar, Maple Syrup and Light Corn Syrup in a large pot until it reaches 260 degrees on a candy thermometer, about 12 minutes. Add in the Pecans and cook 2 minutes. Stir in the Butter until melted, then pour it over the hot popcorn; toss to coat. Spread on baking sheets and let cool.			
<b>#22</b>	<b>MARGARITA POPCORN</b>		
6	Tbsp	Salted Butter	Melted
2	Tbsp	Lime Juice	
2	Tbsp	Tequila (Jose Cuervo Especial Gold)	
2	Tsp	Granulated Sugar	
Large	Pinch	Fine Sea Salt	To Taste
1 1/2	Tsp	Lemon Zest	Grated
4	Cups	Lime-Flavored Tortilla Chips	Crushed
<b>PREPARATION</b>			
Melt the Butter with the Sugar, Salt, Lime Juice Lime Zest and Tequila. Drizzle it over the hot popcorn and toss with the Tortilla Chips.			
<b>#23</b>	<b>MOVIE THEATER POPCORN</b>		
1/2	Stick	Salted Butter	Melted
Large	Pinch	Fine Sea Salt	To Taste
<b>PREPARATION</b>			
Melt the Butter in a small saucepan over low heat, skimming off the foam and solids with a spoon; drizzle over the hot popcorn and season generously with Salt.			