

GOURMET POPCORN

#24	MUSTARD - PRETZEL POPCORN		
1/2	Stick	Salted Butter	
2	Tbsp	Dijon Mustard	
1	Tsp	Granulated Sugar	
4	Cups	Mini Pretzels	
Large	Pinch	Fine Sea Salt	To Taste

PREPARATION

Melt the Butter in a small saucepan over low heat, whisk in the Dijon Mustard, Sugar and Salt; drizzle the mixture over the hot popcorn and toss with the Mini Pretzels.

#25	PEANUT BUTTER - BANANA POPCORN		
1	Cup	Honey	
3/4	Cup	Granulated Sugar	
1	Cup	Peanut Butter	
1	Tsp	Vanilla Extract	
Large	Pinch	Fine Sea Salt	To Taste
2	Cups	Roasted Spanish Peanuts	
1	Cup	Dried Banana Chips	Crushed
1/2	Cup	Chocolate Chips	

PREPARATION

Heat the Honey and Sugar over medium heat, stirring, until the Sugar dissolves, about 5 minutes. Stir in the Peanut Butter, Vanilla Extract and Salt until smooth; pour over the hot popcorn. Toss in the Peanuts, Banana Chips, Chocolate Chips. Spread on baking sheets and let it cool.

#26	PISTACHIO - CARAMEL CORN		
2	Batches	Hot Whirlypop Popcorn	
2 1/2	Cups	Raw Sugar	Divided
2	Cups	Water	Divided
1/4	Cups	Shelled Pistachio Nuts	Fine Chop
1	Tsp	Vanilla Extract	

PREPARATION

Pre-heat the oven to 250 degrees with a rack in the lower 1/3 for crunchy rather than chewy Popcorn. Add the hot Popcorn into large mixing bowl. In medium non-stick skillet over medium high heat, add 2 tablespoons of Water, 4 tablespoons of Raw Sugar, and the Pistachios. Stir the ingredients constantly until the Pistachios start browning, not allowing the Sugar to fully thicken. Quickly transfer the mixture to a medium saucepan and add in the remaining Water and Raw Sugar. Bring it to a boil. Reduce the heat to low and stir constantly with a wooden spoon until the Caramel starts to thicken and darken in color. Stir in the Vanilla. Continue to simmer until the Sugar has fully caramelized and thickened, about 20 minutes, remove from heat and pour over Popcorn. Stir & toss until the Popcorn is fully covered. Let it cool for 10 minutes. Transfer it to a large aluminum sheet pan, lined with parchment. Evenly spread the Popcorn and bake it for 15 minutes. Let it cool before removing it from the pan.