

CARAMEL POP-CORN

INGREDIENTS:

❖ Brown sugar	2 Cups
❖ White corn syrup	1 Cup
❖ Butter or margarine	1 Cup
❖ Baking soda	1 tsp
❖ Vanilla	1 ½ tsp
❖ Popped corn	2 Gal

OPTIONAL:

❖ Spanish peanuts	1 qt
❖ Milk or dark semi sweet chocolate chips	1 Lb

METHOD:

1. Preheat oven to 250°.
2. Oil or spray a large roasting pan with vegetable cooking spray, regular or butter-flavored.
3. If optional nuts are to be used mix them with popped corn
4. Pour popcorn into the pan.
5. In a heavy saucepan, slowly melt butter; stir in the brown sugar, corn syrup, and salt.
6. Bring to a boil, stirring constantly.
7. Boil without stirring for 5 minutes.
8. Remove from heat and stir in the baking soda and vanilla.
9. Gradually pour the syrup over popcorn, stirring to blend well.
10. Bake for 1 hour, stirring every 10 minutes.
11. Remove from oven; let cool completely and break apart.

FOR A REAL TREAT:

1. Melt optional chocolate chips in microwave
2. Dribble over corn and allow to cool



