



Party Caramel Corn Cracker Jax

Inspired by Chef Graham Elliot

- ½ cup light corn syrup
- 2-¾ cups granulated sugar
- ½ Tablespoon baking soda
- ½ cup unsalted butter, cut into pieces
- 1 cup dry roasted peanuts or as desired
- 1 teaspoon fleur de sel if desired
- 8 cups cooked popcorn

Line a large baking pan with parchment paper or aluminum foil; grease generously with nonstick vegetable oil spray. Spray a large bowl and spoon also. Set aside.

In a very deep pot over moderately high heat, combine corn syrup, sugar, and ¼ cup water; stir to combine.

Cook, undisturbed, until the mixture develops a light amber color, about 10 minutes.

Remove pot from the heat; add the baking soda and butter; stir continuously to melt the butter, about 20 seconds. Note: The mixture will be very hot and foam up a lot. Stirring will help the foaming subside.)

Work quickly, pour the caramel over the popcorn in a large bowl; add the peanuts. Use the greased spoon or spatula to stir everything together. Try to evenly coat the popcorn with caramel.

Transfer to the prepared baking sheet; spread out caramel corn as much as possible. If corn was not previously salted, sprinkle with fleur de sel; cool, let harden.

Bread the caramel corn into smaller, bite size pieces and serve.

Store in airtight container at room temperature for up to 3 days.

Yield: about 8 to 10 cups

Cook's Notes:

1. **Cooking the Caramel:** Once the sugar begins to caramelize, swirl the pan to evenly distribute the color. DON'T STIR IT or it will crystallize.
2. The caramel sets very quickly so have all your tools and ingredients ready. Work as quickly as possible.
3. Children should not prepare the caramel. After it hardens, they can help to break it apart. I used a heavy tool to break up the larger parts.

About the Recipe: This recipe was shared with Epicurious for a Tree Trimming Party Menu. The popcorn combines sweet caramel with some savory salty nuts. He originally popped the corn in a pan and added Marcona almonds.