



## **Popping Popcorn – Your Way**

Trend: Small Batch    Gluten Free    Non GMO

Measure popcorn and oil into popper as per machine direction.

General Directions from Premium Popcorn:

3 quart popper	1/3 cup popcorn	2 Tablespoon oil
4 quart popper	1/2 cup popcorn	3 Tablespoon oil

Cover; heat; leave pan lid slightly open to allow steam to escape.

When popping begins to slow; remove from heat or unplug popper.

## **To Microwave Popcorn:**

Suggestions:

\*Try Purchased Microwave Popcorn – follow package directions.

\*We used Glass Microwave Popcorn Popper –

For More Information See:

<https://www.surlatable.com/product/PRO-2855849/Sur+La+Table+Glass+Microwave+Popcorn+Popper>

**After Popping the Popcorn:** Always sprinkle with desired seasoning

\*Of course, you can add butter, flavoring, or any desired seasoning

**Raise the Bar:** Mix your seasonings; add different textures

We added hot sauce flavors and mixed in some salted peanuts.

The other pictured bowl was Chicago styled – caramel and cheese flavor with some Honey Comb Cereal for a high styled popcorn treat.

Mix up your favorite spices and sprinkle away.

**Here are a few ideas to get you started:**

Ranch seasoning; Ground Dried Mushrooms seasoning; Bacon Dust seasoning; Chili Lime seasoning; Sriracha seasoning, Caramel seasoning; Apple Pie seasoning; Wild Italian seasoning;; Cheddar Up seasoning

**About the Recipe:** Great popcorn is a blank canvas that you can create into your favorite snacking flavor bomb. The only problem is that you will probably eat up the entire bowl. That's OK – it's only a small batch, gluten free, and non GMO.