



## **Make it Your Way Popcorn**

*It's a snack for everyone*

4 cups popped popcorn – Turn it into your favorite flavors  
Need to feed a larger crowd – double or triple the recipe

### **Asian Orange Curry Popcorn**

3 to 4 cups popped popcorn  
1/2 cup unsalted roasted peanuts  
1 Tablespoon toasted sesame seeds  
1/2 Tablespoon sesame oil  
1/2 Tablespoon butter  
3/4 teaspoon curry powder  
1/4 teaspoon cinnamon  
1/2 teaspoon grated orange peel  
1/4 teaspoon salt or to taste

Place popped popcorn, peanuts, and sesame seeds in large bowl. Set aside.

In a small pot, combine all remaining ingredients. Over medium heat, bring to a boil; stir until butter melts; pour over popcorn in bowl; toss to coat with seasoning. (Yes, you can use your hands to toss it.) Serve warm.

Yield: 3 to 4 cups

**If you want to keep it Asian, add your own favorites.**

Here's a few things to try...

- Change your main seasoning – try Chinese 5-spice remember it will add a flavor of anise, fennel, light cinnamon, cloves, or pepper.
- Go Japanese – try Shichimi-Togarashi seasoning
- Change the citrus peel – try lemon or lime zest
- Change the nuts – almonds, pecans, macadamia

**Healthy Herb Popcorn**

3 to 4 cups popped popcorn

1 Tablespoon unsalted butter

1/2 Tablespoon minced oregano

1/2 Tablespoon minced parsley

1/8 teaspoon salt or to taste

1/8 teaspoon garlic powder

1 Tablespoon dill pickle juice

2 Tablespoons grated Parmesan cheese

Place popped popcorn in large bowl. Set aside.

In a medium saucepan, place all ingredients except Parmesan cheese; cook over medium heat until butter melts and mixture begin to boil. Pour hot mixture over popcorn; toss to coat; Toss in grated Parmesan cheese.

Serve warm. Yield: 3 to 4 cups

**If you want to keep it Herb Healthy, consider these changes:**

- Use your favorite fresh herbs – how about cilantro, dill, fennel, basil
- Add minced green chives in place of an herb
- Add equal amounts of onion powder with the garlic powder
- Use a different dry grated cheese – try Pecorino Romano, Grana Padano, Dry Cheddar, or Cotija
- Add Nutritional Yeast in place of the grated cheese

**About the Recipe:** Start with a small amount of popcorn and design your own favorite flavor. Spin off our base recipes for Asian or Healthy, then try

one of the variations. You can even use different dry grated cheeses or add some Nutritional Yeast. Have fun with this recipe!