



Brown Butter Beer Popcorn Snack

It's movie time-serve some party popcorn

- 8 cups popped popcorn
- 3 Tablespoons unsalted butter
- 1/4 cup favorite beer
- 3 Tablespoons honey
- 2 Tablespoons coarse crushed salted pretzels, divided
- 1/2 cup salted pretzels, broken
- 1/3 cup raisins
- 1/3 cup salted peanuts

Set warm popped popcorn aside.

Melt butter in small saucepan over medium heat. Swirl pot occasionally to cook butter evenly. As it melts, a foam forms, the color progresses from a yellow to tan into toasty brown with a nutty aroma. Remove pan from heat; pour browned butter into small bowl. Set aside to stay warm.

Pour beer in saucepan; add honey; cook over medium high heat to boiling; boil to reduce liquid to about 3 to 4 Tablespoons, about 10 minutes. Stir in brown butter; cook until hot, about 1 minute.

Place half of popcorn in large bowl; sprinkle with 1 Tablespoon salted pretzels; toss with half of sauce. Add remaining popcorn, 1 Tablespoon crushed pretzels and drizzle with remaining sauce; Toss to coat; add broken pretzels, raisins, and peanuts. Serve immediately

Serves: 8

Cook's Note: Popcorn can be made in the microwave, on the stove top, or in a popcorn maker. If you use already butter-flavored (3 oz.) packet of microwave popcorn, the recipe will have a heavy butter flavor. Since most of the added ingredients had salt, we didn't add any additional salt.

About the Recipe: If you love that rich buttered popcorn served in theaters or sold in popcorn shops, this recipe is for you. Feel free to add your favorite add-ins like chocolate chips or M&M's. Save this recipe for those special occasion at-home showtimes or drive-in movies. For older folks, it's a memory maker crackerjack, and for the younger crowd, it's new and awesome.