



### **Buffalo Wing Popcorn**

*For hot pepper lovers, serve spiced hot caramel popcorn*

- 8 cups popped plain popcorn (from ½ cup kernels or Poppin” Cob Popcorn
- ¾ cup granulated sugar
- ¼ cup water
- ¼ cup hot peppery sauce
- 3 Tablespoons unsalted butter, cut into pieces
- 1 teaspoon salt
- ½ teaspoon baking soda
- ¼ teaspoon cayenne pepper

**Before You Start:** Preheat oven to 300 degrees F. Line a rimmed baking sheet with parchment paper. Lightly coat parchment and a large bowl with nonstick spray. Add popped popcorn to bowl. Set baking sheet aside.

**Prepare the Caramel:** Bring sugar and 1/4 cup water to a boil in a medium saucepan over medium high heat, stirring to dissolve sugar. Boil, swirling pan occasionally, until caramel is a deep amber color, about 10 to 12 minutes.

**Toss with Popped Popcorn:** Remove from heat; stir in peppery sauce and butter (mixture will bubble) Return to a boil and cook another 3 minutes. Remove from heat; stir in salt, baking soda, and cayenne. Working quickly (and carefully as caramel is extremely hot) pour caramel mixture over popcorn; toss to coat with nonstick oil coated spatula.

**Cool and Crumble:** Spread the popcorn in a single layer onto prepared baking sheet; bake in preheated 300-degree F oven, tossing once during baking to coat popcorn; bake until crunchy, about 15 to 20 minutes. Let it cool completely before breaking up with your hands. Serves: 8

**Make Ahead:** Can be made about 4 hours ahead. Store airtight at room temperature to keep out moisture.

**Cook's Note:** We reduced the amount of hot sauce and eliminated the cayenne pepper for a mild spicy flavor.

**Recipe by:** *Bon Appetit*, February 2015; *Guide to the Super Bowl*, p. 72.

**About the Recipe:** If you love caramel corn and hot snacks, just imagine how delicious this spicy popcorn tastes. It is addictive with a caramel sweet and spicy hot wings' flavor for those hot pepper lovers. For a milder version, reduce the amount of peppery sauce and eliminate the cayenne pepper.