



Having a Poppin' Popcorn Party

All-natural popcorn that pops right off the cob

1 Poppin' Cob (from Poppin' Cob Microwave Popcorn)

Quick Preparation Steps:

- Remove the wrapper from one Poppin' Cob.
- Place cob in the brown paper bag; fold over end of bag; secure the bag top with several pieces of cellophane tape.
- Place the closed bag inside the microwave oven; cook on high power for 1-1/2 to 2 minutes. Extend the time if corn is still popping regularly. Stop when there are 1 to 2 seconds between pops. (Microwave ovens have different heating capacities so the timing may vary with your oven.)
- Remove bag from microwave. (The bag & contents will be hot.)
- Cut open the taped top; place the cooked popcorn in a large bowl. Remove the cooked cob; discard it and any uncooked seeds.
- Drizzle and toss cooked popcorn with melted butter, your favorite topping, or season to taste. Yield: about 6 to 8 cups of popcorn

Note: You can use Poppin' Cob popcorn to make Buffalo Wing Popcorn or any other type of popcorn dish.

A note of caution: If you don't securely close the brown bag, the popped corn will be all over the inside of your microwave. Everyone will laugh, but that won't make you very happy.

About the Recipe: Yes, this does work! The Indiana cob popcorn was light, fluffy white, and filled up our large bowl. There were only a few seeds that didn't pop. We loved the all-natural popcorn on the cob. It was so much fun to make. and everyone crowded around the microwave to see the live action. Now – this is the way to have a Super Poppin' Popcorn Party.

