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*Popcorn has long been one of American's FAVORITE snacks! These 10 yummy and easy to make recipes will delight and impress your friends and family!!! ENJOY!! ~Heather Corbin
www.simplefaithandfamily.com*

Chocolate Popcorn

Ingredients:

2 quarts popped popcorn
1 cup peanuts (opt)
1/3 cup white sugar
1/3 cup brown sugar
1/4 cup corn syrup
1/4 cup cocoa powder
1/2 tsp salt
1/4 cup butter
1 tsp vanilla

Directions:

- 1) Pop popcorn
- 2) Preheat oven to 250 degrees F. Spray a 10x15 inch baking pan with non stick cooking spray.
- 3) Place popcorn in large metal bowl (or large pot) and set aside. Stir together the sugar, corn syrup, cocoa powder, salt and butter in a saucepan over medium heat until it comes to a boil. Boil 2 minutes stirring constantly. Stir in the vanilla.
- 4) Pour over popcorn, stir until well coated. Spread the popcorn into the pan.
- 5) Bake in preheated oven for 30 minutes, stirring every 10 minutes.
- 6) Spread wax paper on counter. Dump hot popcorn out of pan onto wax paper. Cool. Break into small clumps. (for easy cleaning immediately wash pan out with hot soapy water to prevent sticking)

Stove Top Popped popcorn

Ingredients:

1/4 cup oil
3/4 cup un-popped popcorn kernels
Salt to taste

Directions:

- 1) Measure the oil into a 6-8 quart pot and place over high heat. Add popcorn kernels. Cover with lid.
- 2) As the popcorn starts to pop, shake the pan back and forth constantly to keep the un-popped kernels from burning. When the popping slows down, remove the pan from the heat and let it finish popping.
- 3) Pour the popcorn into a large paper sack or large metal bowl. Season with salt and toss. A paper sack will absorb some of the extra oil and makes it easy to mix in the salt.

Chili Popcorn

Ingredients

3 quarts popped popcorn
4 TBL melted butter or margarine
2 TBL grated parmesan cheese
2 tsp paprika
2 tsp chili powder
1 ½ tsp salt
½ tsp garlic powder
½ tsp onion powder
1/8 tsp cayenne red pepper

****Can double or triple these ingredients and store in a recycled shaker bottle****

Directions

- 1) Pop popcorn and place in a large bowl.
- 2) Combine all the spices, mix well
- 3) Melt butter and toss over popcorn
- 4) Sprinkle seasoning over buttered popcorn and toss or stir till well coated.

Cinnamon crunch popcorn

Ingredients

2 quarts popped popcorn
2 tsp cinnamon
¼ cup sugar
¼ tsp salt
¼ cup melted butter or margarine

Directions:

- 1) In a measuring cup mix cinnamon, sugar and salt. Set aside.
- 2) Pop popcorn and put in large metal bowl.
- 3) Melt butter and pour over popped popcorn. Toss to coat.
- 4) Sprinkle seasonings over buttered popcorn toss or stir to coat.

Italian Breadstick Style Popcorn

Ingredients:

4 quarts popped popcorn
1 TBL dried basil
1 TBL parsley flakes
¼ - ½ tsp garlic powder
½-1 tsp salt
2 TBL olive oil or melted butter

Directions:

- 1) Measure spices salt and olive oil together. Set aside.
- 2) Pop popcorn and pour into a large metal bowl.
- 3) Drizzle spice mixture over popcorn. Toss or stir to coat.

Roaring Hot Mustard Popcorn

Ingredients:

2 quarts popped popcorn
¼ cup oil
1 tsp mustard (dry)
½ tsp thyme
¼ tsp ground black pepper
Dash cayenne pepper
½ tsp salt

Directions:

- 1) Mix seasonings and oil together and pour over warm popped popcorn. Toss or stir to coat.

Southwestern Popcorn Seasoning Mix

This makes a big batch of seasoning mix. Store in a recycled spice bottle with shaker top. Sprinkle desired amount on popped popcorn. Drizzle small amount of olive oil over popped popcorn first to help seasoning stick.

Ingredients:

4 TBL paprika
4 TBL oregano
4 TBL cilantro (dried)
4 tsp coriander
4 tsp cumin
2 tsp onion powder
2 tsp garlic powder
1 - 2 tsp cayenne red pepper (depending on desired 'kick')
2 tsp salt

Peanut Butter Popcorn

Ingredients:

2 quarts popped popcorn
½ cup sugar
½ cup honey or light corn syrup
½ cup peanut butter
½ tsp vanilla

Directions:

- 1) Pop popcorn and set aside.
- 2) Bring sugar and honey (or corn syrup) to a rolling boil. Remove from heat and add peanut butter and vanilla.
- 3) Pour over popcorn and stir to coat.

Amish Caramel Corn

Ingredients:

7 quarts popped popcorn
2 cups dry roasted peanuts (opt)
2 cups brown sugar
½ cup light corn syrup or honey
1 tsp salt
1 cup butter
½ tsp baking soda
1 tsp vanilla

Directions:

- 1) Place the popped popcorn in a large paper grocery bag. Set aside.
- 2) Grease 2 (9x13) baking pans. Preheat oven to 200 degrees F.
- 3) Combine the brown sugar, corn syrup (or honey), butter and salt in a sauce pan. Bring to a boil over medium heat, stirring often. Once the mixture starts to boil, boil for 5 minutes stirring constantly.
- 4) Remove from heat, stir in baking soda and vanilla. Immediately pour over the popcorn and shake bag to coat. Pour coated popcorn (don't worry if it isn't totally evenly coated) into greased pans.
- 5) Bake for 1 hour, stirring well every 15 minutes.
- 6) Line the counter top with waxed paper. Dump the corn onto the waxed paper and separate the pieces. Allow to cool completely then store in air tight containers or resalable bags.

Bacon Popcorn

Ingredients:

½ cup bacon grease (you can save bacon grease in a jar stored in fridge)
¾ cup un popped popcorn kernels
½ tsp salt
3 TBL bacon bits (opt)
1 cup shredded cheddar cheese (opt)
1 large paper shopping bag

Directions:

- 4) Measure the bacon grease into a 6-8 quart pot and place over high heat. Melt grease. Add popcorn kernels. Cover with lid.
- 5) As the popcorn starts to pop, shake the pan back and forth constantly to keep the un-popped kernels from burning. When the popping slows down, remove the pan from the heat and let it finish popping.
- 6) Pour the popcorn into a large paper sack or large metal bowl. Season with salt and toss. A paper sack will absorb some of the extra grease.
- 7) Toss with bacon bits and shredded cheese for an extra special treat. Store in air tight container or bag.