

Kettle Popcorn

Easy to make, sweet and salty popcorn.

Ingredients for Kettle Popcorn:

1/2 cup white, granulated sugar
1/2 cup white popcorn kernels
1/3 cup oil (corn, vegetable, canola)
1/4 - 1/2 tsp salt

Equipment:

heavy, four quart saucepan with lid
oven mitts
spoon
strong arm



WARNING: BURN HAZARD! Hot oil, sticky melted sugar and popping kernels can be dangerous! Adult supervision is advised for making Kettle Popcorn!

NOTE: Not all kernels will pop. Unpopped kernels are called “Old Maids” and seem to be more prevalent in Kettle Corn than regular Popcorn.

Directions:

1. Pour oil in saucepan, cover with lid and heat over medium-high heat for 3-4 minutes. Oil should be heated, but not smoking.
2. Remove lid and pour popcorn kernels into the pan all at once.
3. Pour in sugar all at once.
4. Working quickly, stir the kernels and sugar into the oil to allow for even distribution of the sugar on the kernels.
5. Replace lid and start shaking pan in a circular motion. Continuous shaking ensures that the sugar will not burn or stick.
6. After 4-5 minutes, when popping has stopped, you will have a pan full of popped, hot, scorching, sticky, burn-inducing Kettle Corn. And possibly a sore arm.
7. Carefully (with oven mitts on) pour Kettle Popcorn into a bowl.
8. Salt to taste, about 1/4 - 1/2 teaspoon.

When cooled, store in an airtight bag or container.