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### 1. Baked Nutty Caramel Corn

4 qt Popped corn

1/2 c Butter

1 c Brown sugar

1/4 c Corn syrup

1/2 ts Salt

1/4 ts Baking soda

1/2 ts Vanilla

2/3 c Nuts (almonds, pecans, peanuts, etc)

Pop corn and remove old maids. Spread corn in a large flat pan, and preheat in a 250-degree F. oven. In a saucepan, melt butter, and stir in brown sugar, corn syrup and salt. Stir constantly until mixture comes to a boil. Continue to boil without stirring for about 5 minutes (240 degrees F). Remove from heat, and add baking soda and vanilla, stirring until foamy. If nuts are used, add them NOW, stirring until heated through, and no longer clumped up.

Pour syrup mixture over preheated popcorn, and stir to coat. Bake for about 30 minutes, stirring 2 or 3 times to evenly distribute the coating.

Bake longer, about 60 minutes, for a more Cracker Jack taste. Cool, break up and store airtight

### 2. Baked Caramel Corn

1 c Butter

2 c Brown Sugar

1/2 c Corn syrup

1 ts Salt  
1/2 ts Baking Soda  
1 ts Vanilla  
6 qt Popped Popcorn

Melt butter; stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly, than boil, without stirring for 5 minutes. Remove from heat, stir in soda and vanilla. Gradually pour over corn, mix well. Turn into two large, shallow baking pans. Bake at 250 degrees F for 1 hour, stir every 15 minutes. Remove from oven, cool completely. Break apart and store in tightly covered containers.

### **3. *Barbecued Popcorn***

6 tb Hot air-popped popcorn  
1/3 c Tub margarine\*  
3 tb Chili sauce  
1 ts Onion powder  
1 ts Chili powder  
1/2 ts Salt  
2 tb Grated Parmesan cheese

Place popcorn in large bowl. In small saucepan, melt margarine. Stir in chili sauce, onion and chili powder and salt. Pour chili mixture gradually over popcorn, tossing to mix well. Sprinkle with cheese and toss.

### **4. *Bayou Popcorn***

3 tb Butter; or margarine  
1/2 ts Garlic powder  
1/2 ts Cayenne pepper  
1/2 ts Paprika  
1/2 ts Dried thyme  
1/2 ts Salt  
12 c Popped corn

In a heavy saucepan, melt butter over med. heat. Stir in remaining ingredients except popcorn. Cook for 1 min. Pour over popcorn, tossing to coat evenly. Serve at once.

### **5. *Buttered Popcorn Bread***

2 ts Yeast  
1/4 ts Ginger  
1/4 ts Sugar  
2 1/2 c Bread flour  
2 ts Gluten  
1 tb Butter Buds  
Salt

5 c Popcorn; popped/battered/ salted and crushed by hand or in a food processor until reduced to 2 1/2 cups  
1 tb Popcorn oil or veg. oil  
1 1/2 c Water

### **6. *Butterscotch Almond Popcorn Mix***

1 pk 12-oz. butterscotch morsels  
4 c Popped corn  
2 c Almonds; slivered

In a 1-qt. microwave safe measuring cup, microwave butterscotch morsels on HIGH for 3 min., stirring after each minute, until melted and smooth. Pour over popcorn and almonds, stirring gently to mix well. Drop in small clusters onto a lightly buttered baking sheet. Let cool.

### **7. *Cajun Popcorn***

1/4 c Un-popped popcorn (8 cups popped)  
4 T Butter  
1 t Paprika

1 t Lemon pepper  
1/2 t Onion powder  
1/2 t Garlic powder  
1/2 t Ground cayenne pepper

Pop popcorn. Melt butter and add the spices. Drizzle over the unseasoned popcorn and toss until well blended.

## **8. Cajun Popcorn**

1/2 c Margarine, melted  
2 ts Paprika  
2 ts Lemon pepper  
1 ts Salt  
1 ts Garlic powder  
1 ts Onion powder  
1/4 ts Ground red pepper  
20 c Popped popcorn

Preheat oven to 300. In a small bowl, combine margarine, paprika, lemon pepper, salt, garlic powder, onion powder, and red pepper. Place popcorn in a large baking pan; pour butter mixture over popcorn and stir until well coated. Bake 15 minutes, stirring every 5 minutes. Remove from oven; cool completely. Store in airtight container.

## **9. Candied Popcorn**

1 c Sugar  
1/2 c Molasses  
1 tb Butter  
1 tb Cider vinegar  
1/4 ts Baking soda  
3 qt Popped popcorn

Butter a 15 1/2 x 11 inch jelly roll pan and a large bowl.

In heavy saucepan over medium heat, cook sugar, molasses, butter and vinegar until mixture reaches 244 degrees to 248 degrees on candy thermometer, or until small amount of mixture forms firm ball when dropped into very cold water.

Place 1 1/2 quarts popcorn in large bowl. With spoon, beat baking soda into molasses mixture until well combined; pour half into popcorn.

Stir quickly until popcorn is coated. With buttered hands, spread mixture onto half of jelly roll pan; repeat with remaining popcorn and molasses mixture; cool.

When cool break mixture into pieces.

## **10. Caramel Corn**

3/4 c Brown Sugar  
2 c Popcorn; popped/salted  
1/3 c Honey  
2 tb Butter

Combine honey; sugar and butter in a saucepan; heat until sugar is melted and bubbling around edges. Pour over popcorn and mix well.

## **11. Caramel Popcorn**

4 qt Hot air popcorn  
1/4 c Karo syrup (dark)  
1/2 ts Salt  
1/4 lb Oleo  
1 c Brown sugar  
1/2 ts Baking soda

Put oleo, syrup, sugar, and salt in a microwave oven. Bring it to a full boil, then set the timer for 2 minutes and continue to boil. Take it out and quickly stir in baking soda. In the meantime, have the popped corn in a paper bag, which has been rolled down from the top. Pour 1/3 of the syrup mixture into the bag of popcorn and shake bag H-A-R-D. Repeat twice - always shaking the bag VERY HARD each time. Unroll the bag and close the bag and shake it HARD again. Microwave it 1 1/2 minutes. Take out

and shake HARD. Microwave another minute and shake HARD again. Pour the popcorn onto a cookie sheet and let it cool. Store in a large popcorn container.

## **12. Caramel-Nut Popcorn**

12 c Popper popcorn  
3 c Walnut OR pecan halves OR whole almonds  
1 c Brown sugar  
1/2 c Butter  
1/4 c Light corn syrup  
1/2 t Salt  
1/2 t Baking soda

Divide popcorn and nuts between 2 ungreased rectangular pans, 13x9". Cook brown sugar, butter, corn syrup and salt over med heat, stirring constantly until bubbly around edges. Continue cooking 5 mins, remove from heat. Stir in baking soda until foamy. Pour over popcorn and nuts, stirring until corn is well coated. Bake uncovered 200, 1 hr, stirring every 15 mins.

## **13. Cheddar Bacon Popcorn**

5 sl Bacon; cooked crisp and crumbled  
10 c Popped corn

1/4 lb Sharp cheddar cheese; finely grated

Preheat oven to 250 degrees F. In a lg. baking pan, combine bacon, popcorn, and cheese. Bake for 3 to 5 mins., or until cheese is just melted.

## **14. Cheddar Cheese Popcorn**

2/3 c Un-popped popcorn  
1/3 c Butter  
1 c Finely grated cheese, (use more if you want it cheesier)  
salt to taste

pepper

(cheddar, brick, or colby)

Pop the popcorn. Melt the butter. Grind some pepper into the butter. Stir. Layer the cheese into the popcorn. Pour the butter mixture on top, and salt

## **15. Cheddar-Chive Popcorn**

1 c Popcorn, popped (about 12 cups)  
3 tb Unsalted butter; cut into small pieces  
2 ts White-wine Worcestershire sauce  
3 c Loves garlic; finely chopped  
3 tb Dried chives  
1/2 c Finely grated sharp Cheddar cheese, dried\*  
Salt, to taste

Preheat the oven to 350 degrees F. Place the popcorn in a large bowl. Put the butter, Worcestershire sauce, and garlic in a small saucepan and cook over low heat for about 3 minutes until the garlic has softened. Add the chives and stir well. Pour over the popcorn and toss. Spread the popcorn evenly in a large jelly-roll pan. Bake in the preheated oven for 15 minutes, removing the pan and stirring occasionally. Remove the pan from the oven. Toss the cheese with the popcorn, allow to cool slightly, then serve at once, adding salt to taste. Make 12 cups. \*The cheese should be as dry as possible when added to the popcorn. Spread the grated cheese on a plate and chill it, uncovered, in the refrigerator, for several hours or overnight.

## **16. Cheesy Garlic Popcorn**

1/4 c Melted butter  
1 ts Paprika  
1/2 ts Cheese flavored salt  
1/4 ts Garlic powder  
6 c Hot popped corn, unsalted

Melt butter with paprika, cheese flavored salt, and garlic. Toss with popped corn. Serve hot

## **17. Cheesy Popcorn**

1/4 c Uncooked popcorn kernels  
1 tb Corn oil  
1 pk Butter Buds Mix, dry  
1 ts Basil leaves  
1/2 ts Oregano leaves  
1/4 c Grated Parmesan cheese  
1/8 ts Black pepper

To prepare popcorn, place oil and un-popped corn kernels in popcorn popper. Cover and pop according to manufacturer's directions. Remove popped corn from heat. If using a heavy saucepan or skillet, heat, covered, over medium heat. Shake while corn is popping. If using hot-air popcorn popper, spray popped corn lightly with non-stick cooking spray.

Combine warm popcorn with the remaining ingredients in large bowl; toss to mix. Makes four 1-cup servings.

## **18. Chinese Popcorn Mix**

8 c Unsalted popped corn  
2 c Chow mein noodles  
1 c Peanuts  
3 tb Butter  
1/2 ts Sesame oil  
1 tb Soy sauce  
1 tb Lemon juice  
1 ts Ground ginger

Preheat oven to 250 degrees F. In a large shallow roasting pan, combine popcorn, chow mein noodles, and peanuts. Melt butter. Add sesame oil, soy sauce, lemon juice, and ginger. Pour over popcorn mixture; toss to coat evenly. Bake for 1 hr., stirring every 20 mins. Spread on paper towels to cool. Store in airtight container.

## **19. Chives & Parmesan Popcorn**

2/3 c Popcorn  
1/3 c Butter  
1/2 c Fresh chives  
1 c Finely grated parmesan cheese  
salt and pepper

Pop the popcorn. Melt the butter. Grind the pepper into the butter, (as much as you want). Chop the chives up and sprinkle on the top of the popcorn along with the grated cheese. Drizzle the butter mixture over the popcorn and salt.

## **20. Chocolate Popcorn Squares**

1 pk Microwave popcorn; popped  
2 tb Butter or margarine  
10 1/2 oz Mini marshmallows  
1/4 c Chocolate ready-to-spread frosting  
1/2 c Salted peanuts

### **Chocolate Glaze**

1/3 c Chocolate ready-to-spread frosting

Grease 9x13" pan. Remove and discard un-popped kernels from popcorn. Place margarine in 4-qt microwavable bowl. Microwave, uncovered, on HIGH, for about 30 seconds, or until melted. Stir in marshmallows and frosting until marshmallows are coated. Microwave, uncovered, 2-3 minutes, stirring every minutes, just until mixture is smooth. Fold in peanuts and popcorn until coated. Press mixture into pan. Spread with chocolate glaze; cool. Cut into bars.

**Chocolate Glaze:** Place ready to spread frosting in small microwavable bowl. Microwave, on HIGH, about 30 seconds or until just melted.

## **21. Chocolate-Cream Popcorn**

2 qt Popped Corn  
1 c Sugar  
1/2 c Water  
1/3 c Corn syrup  
1/4 ts Salt  
3 tb Margarine  
1/3 c Chocolate pieces  
1 ts Vanilla extract

Lightly grease large bowl; in it, place popped corn. In saucepan, mix sugar, water, corn syrup and salt. Cook over moderate heat to 240 degrees F on candy thermometer. Add margarine; when it is melted; add chocolate. Stir in vanilla. Slowly pour hot syrup over popped corn, stirring constantly with two forks. Continue stirring until corn is coated and syrup loses its gloss. When mixture is cool; store in tightly covered containers.

## **22. Cinnamon Candy Popcorn**

6 qt Popped corn  
12 oz Red hots (candies)  
Sugar (see directions)  
1 c Butter  
1/2 c Light corn syrup  
1 ts Salt  
1/2 ts Baking soda  
1 ts Cinnamon oil

Preheat oven to 250 Fahrenheit. Place red hots into a 2-cup measure and fill to the top with sugar. Boil red hots, sugar, butter and corn syrup for 5 minutes. Remove from heat and add soda and oil. Stir well and pour over popped corn. Bake in a large pan for 1 hour stirring every 15 minutes.

## **23. Cinnamon-Apple Popcorn**

2 c Chopped dried apples  
10 c Popped popcorn  
2 c Pecan halves  
4 tb Butter, melted  
1 ts Cinnamon  
1/4 ts Nutmeg  
2 tb Brown sugar  
1/4 ts Vanilla extract

Preheat oven to 250 degrees. Place apples in a large shallow baking pan. Bake 20 minutes. Remove pan from oven and stir in popcorn and nuts. In a small bowl combine remaining ingredients. Drizzle butter mixture over popcorn mixture, stirring well. Bake for 30 min, stirring every 10 min. Pour onto waxed paper to cool. Store in airtight container. Makes 14 cups mix.

## **24. Confetti Popcorn Balls**

1 pk Microwave popcorn  
1/2 c M&M's -OR- small gumdrops  
1/3 c Unsalted peanuts  
2 c Mini marshmallows  
3 tb Butter or margarine

Microwave popcorn according to package directions. Grease an 8" square pan. Remove un-popped kernels from popcorn. In large greased bowl, combine popcorn with candy and peanuts. Place marshmallows and margarine in micro-safe container. Microwave on HIGH for 1-1/2 to 2 minutes or until melted and smooth, stirring once halfway through cooking. Pour marshmallow mixture over popcorn mixture; toss until evenly coated. With buttered hands, press mixture into prepared pan. Refrigerate until firm. Cut into bars.

## **25. Crispy Popcorn**

1 c Brown sugar -- packed  
1 c King syrup  
1/2 c Butter or margarine  
12 c Popcorn  
2 c Nuts

Heat oven to 250 degrees. Spray a jelly roll pan with Pam. In a 3-quart saucepan combine the first 3 ingredients and bring to a boil, stirring constantly for the next five minutes. Remove from the stove and mix with the popcorn and nuts. Pour in the jelly pan and bake for 45 minutes. Stir with a spatula every 15 minutes. Cool 1 hour and store in airtight container.

## **26. Curry Buttered Popcorn**

1 1/2 qt Plain popped popcorn  
2 tb Butter or margarine  
1 ts Curry powder  
2 tb Light raisins  
1 sm Apple, cored, diced

Melt butter over low heat. Stir in curry powder, raisins and apple. Drizzle over popcorn in large bowl. Toss gently until well blended.

## **27. Fall Harvest Popcorn**

2 qt Popped popcorn; unsalted  
2 cn Shoestring potatoes  
1 c Mixed nuts; salted  
1/4 c Butter or margarine; melted  
1 ts Dill weed  
1 ts Worcestershire sauce  
1/2 ts Lemon pepper seasoning  
1/4 ts Garlic powder

Preheat oven to 325 degrees F. Combine popcorn, shoestring potatoes and nuts in large roasting pan. Set aside. Combine butter, dill, Worcestershire sauce, lemon pepper seasoning, garlic powder and onion powder in small bowl; pour over popcorn mixture, stirring until evenly coated. Bake 8-10 minutes, stirring once. Cool completely; store in airtight containers.

## **28. French Fried Pop Corn**

4 pt Salad oil  
1 pk Popcorn  
1 ts Salt

Preheat oil and using a long handled tablespoon lower corn into hot oil, fry until kernels pop and rise to top. Remove and put on paper toweling to drain. Sprinkle with salt.

## **29. Fruit-Flavor Popcorn Balls**

1 c Light corn syrup  
1/2 c Sugar  
1 sm Jello; any flavor  
1/2 lb Salted peanuts; coarse chop  
9 c Popped popcorn

Bring syrup and sugar to a boil. Remove from heat and add Jell-O Gelatin, stirring until dissolved. Add peanuts and pour over popcorn, mixing well. Quickly form into 1 1/2" balls. Makes about 4 dozen.

## **30. Garlic And Parmesan Popcorn**

2 tb Corn oil  
2 tb Olive oil  
2 Garlic cloves, split  
3/4 c Popping corn

Salt

1/4 c Grated Parmesan

1 Garlic clove, minced

Ds cayenne pepper

Servings: 6

In a large heavy pot, heat corn oil and olive oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add split garlic cloves and rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Remove garlic and toss popcorn with Parmesan, minced garlic, cayenne and salt.

### **31. Garlic Popcorn**

2 qt Popped popcorn

1/4 c Melted butter

1 ts Garlic salt

Spread popped corn in large, flat pan. Drizzle melted butter over it. Sprinkle with garlic salt. Heat at 350 degrees for 10 to 15 minutes. Serve hot.

### **32. Garlic Popcorn Balls**

50 Cloves fresh garlic (about 4 heads)

2 ts Salt

4 c Shredded Cheddar cheese (about 1 lb.)

5 qt Popped corn (about 1/2 cup un-popped)

Peel garlic and mince with salt to prevent sticking and to absorb garlic juices. Toss garlic with cheese. In large glass or plastic bowl, make alternate layers of popped corn and garlic-cheese mixture, coating popcorn as evenly as possible, especially at edge of bowl. Place in microwave oven and cook 1 minute. Shake bowl gently; turn 180 degrees and cook 1 more minute. Do not overcook. Immediately turn out onto cookie sheet, and quickly shape into plum-size balls. Set balls on sheets of waxed paper. Makes 4 dozen popcorn balls.

### **33. Golden Popcorn Patties**

2 c Sugar

1/2 c Syrup; light

1 c Water; hot

1/4 ts Salt

Boil to soft ball stage. Add 1 t. vanilla, 1 t. lemon juice. Pour over 5 qts of popcorn, heated with 1 c. peanuts or 1 c. Walnut meats. Cover with hot syrup. Mix and spread. The cut into squares.

### **34. Goopy Cinnamon Popcorn Treats**

17 c Air-popcorn;

1/4 c Margarine =OR= 1/4 c Butter

10 1/2 oz (1pk)miniature marshmallows (6 cups)

1 ts Cinnamon;

72 Candy corn candies =OR= 24 sm Candy pumpkins;

Spray 15 X 10 X 1" baking pan with nonstick cooking spray. Place popcorn in large bowl. In medium saucepan, combine margarine, marshmallows and cinnamon. Cook over medium-low heat or until marshmallows are melted, stirring constantly. Pour marshmallow mixture over popcorn; mix until well coated. Press mixture in spray-coated pan. Cut into bars; decorate each with 3 candy corn candies or 1 candy pumpkin. 24 bars.

### **35. Halloween Popcorn Grunch**

8 c Popcorn

1/2 c Salted pumpkin seeds

1/2 c Dried cranberries or raisins

1/2 c Banana chips; broken into pieces

1 1/2 c Sugar

1/2 c Corn syrup

1/4 c Water  
1/4 c Butter  
1 ts Vanilla

In large buttered bowl, combine first 4 ingredients; set aside. In medium saucepan combine sugar, corn syrup and water; bring to a boil. Cook, covered 3 minutes. Uncover and cook, without stirring, until mixture reaches hardball stage (260 F), 4 - 5 minutes. Add butter and vanilla; cook, stirring 1 minute. Pour over popcorn mixture; toss quickly to coat. Turn mixture out onto greased baking sheet and spread using buttered hands. Cool and break into pieces.

### **36. Hauntingly Good Popcorn**

6 c Popped popcorn \*  
1/2 c Dried apple slices; cut  
1/2 c Dried cranberries  
1/4 c Raisins  
1/4 c Walnuts; chopped  
1 tb Brown sugar  
1 ts Pumpkin pie spice  
1/4 ts Ground cinnamon

\* can use 1 bag of microwave popcorn.

Do not use lite or air popped popcorn, as seasonings will not stick to it. In large bowl, toss together popcorn, dried apples, dried cranberries, raisins and walnuts. In small bowl combine brown sugar, pumpkin spice and cinnamon. Add to popcorn mixture and toss until popcorn is coated!!

### **37. Herbed Popcorn**

3 c Popped popcorn  
1/2 ts Dried oregano leaves  
1/2 ts Ground coriander  
1/4 ts Ground cumin

Combine all ingredients in a large bowl. Toss to mix.

### **38. Honey Caramel Corn**

3/4 c Sugar, brown  
1/3 c Honey  
2 tb Butter  
1 x Popcorn, salted  
1/2 c Nuts

Combine all except nuts and popcorn and melt until sugar is bubbling around edges. Pour over popcorn and nuts.

### **39. Honey Peanut Popcorn**

4 qt Popcorn  
1/2 c Honey  
1/2 c Sugar  
1/2 c Peanut butter

Boil sugar and honey for 1 minute. Stir in peanut butter. Cool. Dribble over popcorn. Toss.

### **40. Italian Popcorn**

1/4 c Olive oil  
1 pk 0.8-oz. Italian salad dressing mix  
1 tb Lemon juice  
8 c Popped corn

In a small saucepan, bring oil to a boil. Stir in lemon juice and salad dressing mix. Pour over popcorn; toss lightly to coat evenly. Serve at once.

## **41. Italian Popcorn Munchies**

10 c Popped popcorn  
1/4 c Parmesan cheese  
2 tb Fresh parsley; finely chopped  
1/8 ts Garlic powder  
1/2 ts Dried oregano leaves

Butter flavor non-stick cooking spray

Spread popcorn in jelly-roll pan. In small bowl, combine remaining ingredients, except spray. Spray popcorn for 7-8 seconds with cooking spray. Immediately sprinkle with cheese-herb mixture. Toss to combine. Store in tightly covered container.

## **42. Jello Popcorn**

1 sm Pkg any Jello (except sugar-free)  
1 c Sugar  
1 c Corn syrup (Karo)

On low heat, heat till clear. When it is clear pour over largest bowl off popcorn you have. Shape into balls. It's easy and flavorful and kids go crazy over it.

## **43. Kentucky Praline Popcorn**

4 qt Popped popcorn, light salted  
2 c Chopped pecans  
3/4 c Butter  
3/4 c Brown sugar

In large bowl or roaster, mix popcorn and pecans. Combine butter and brown sugar in sm saucepan. Heat, stirring popcorn mixture. Mix well to coat. Makes 4 qts.

## **44. Lemon Popcorn**

1/4 c Corn oil  
3/4 c Popping corn  
Zest of 1 lemon  
Salt

2 tb Lemon juice  
2 tb Melted butter

Servings: 6

In a large heavy pot, heat corn oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Mix lemon juice with melted butter. Toss popcorn with lemon zest, salt, and butter/lemon juice.

## **45. Low Fat Popcorn Cookies**

3 c Popped popcorn; unsalted  
2 Egg whites  
1/4 c Sugar  
1/4 ts Cinnamon  
1/4 ts Salt  
1 ts Vanilla

One cup at a time, grind the popcorn in a blender at low speed until it's fine. The goal is 1-1/2 cups of finely ground popcorn.

In a medium bowl, beat 2 egg whites on high speed until soft peaks form. Make a meringue by gradually adding 1/4 cup sugar; beat until egg whites are stiff. Next, beat in cinnamon, salt and vanilla. Gently fold in ground popcorn and 1/3 cup unsweetened shredded coconut. Place rounded tablespoonfuls onto a greased baking sheet (or use parchment paper). Bake at 325 degrees 10 to 12 minutes or until lightly browned.

## **46. Maple Popcorn**

1 c Maple syrup  
3 tb Butter  
1 ts Vanilla  
8 c Popped corn

Lightly butter a 9"x13" baking pan. Set aside. In a heavy saucepan, combine maple syrup and butter. Bring mixture to a boil. Cook, stirring occasionally, until a candy thermometer reaches 275~ (syrup separates into hard, but not brittle, threads when dropped into very cold water). Remove from heat; add vanilla extract. Pour over popcorn. Pack the mixture lightly into the prepared pan; let cool completely. Cut into small squares.

## **47. Marshmallow Popcorn Balls**

8 c Popped corn  
1 c Peanuts  
20 Regular-sized marshmallows  
1/2 Stick margarine  
Wax paper

Mix peanuts and popcorn in a large bowl. Melt margarine and marshmallows over low heat. Pour marshmallow mixture over popcorn. Grease hands. Form popcorn and marshmallow mixture into 14 small balls. Place on wax paper. Cover with plastic wrap when cool.

## **48. Marshmallow Popcorn Christmas Tree**

12 c Popped popcorn  
1/2 c Margarine or butter  
3 c Mini marshmallows  
1/2 pk Lime flavored jello  
Green food color

Candy pieces to decorate tree with

Spread popcorn evenly in jelly-roll pan or on waxed paper-lined counter. In medium saucepan, combine margarine and marshmallows; cook over medium heat until melted. Add jello; continue to cook until jello is dissolved. Add food color and mix well. Pour evenly over popcorn; stir quickly to coat. With dampened hands, shape popcorn into cone shape. Decorate tree with candy pieces.

## **49. Mexicali Corn Bowl**

1/3 c Butter  
1 tb Dry taco seasoning mix  
1 tb Dry chopped chives  
4 qt Popped popcorn

In small saucepan, melt butter over low heat. Add taco seasoning and chives. Blend. Pour over popcorn in large serving bowl and toss lightly. Serve at once. Makes 4 qts.

## **50. Mexiclone Taco Popcorn**

8 c Popped popcorn  
1 c Crumbled tortilla or corn chips  
3 tb Butter or margarine  
2 ts Taco seasoning mix or to taste  
1/2 c Grated cheddar cheese, Optional

Combine popcorn and chips in large bowl. Melt butter in small pan over low heat. Stir in taco mix and remove from heat. Dribble over popcorn. Toss with hands to coat thoroughly. Serve immediately or continue for a cheesy treat. Spread popcorn mixture on greased baking sheet and sprinkle with cheese. Place under broiler until cheese melts, about 1 minute. Check constantly to be sure popcorn is not burning. Remove and cool before serving.

## **51. Microwave Carmel Corn**

2 Bags microwave popcorn  
2 c Brown sugar  
1 Stick of margarine  
1/3 c Karo white syrup

Pop 2 bags of microwave corn. Put popped kernels in brown paper bag (make sure you take out all unpopped kernels) Boil the following ingredients for FIVE MINUTES on stove, 2 cups brown sugar, 1 stick of margarine, 1/3 cups of karo syrup (white). - stirring constantly Carefully pour mixture onto pop corn and mix. Place in microwave oven for 1 minutes and then mix again. Tear open bag and let cool.

## **52. Milk Chocolate Popcorn**

12 c Popped popcorn 2 1/2 c (12oz can) salted peanuts 1 c Corn syrup 1/4 c Butter or margarine 2 c (11 1/2 oz bag) Milk chocolate chips

In a large, greased, roasting pan, combine popcorn and nuts. In a large, heavy saucepan combine chocolate chips, corn syrup and butter. Cook over medium heat until mixture boils, stirring constantly. pour over popcorn toss well to coat. Bake in a preheated 300 degree oven for 45 minutes stirring frequently. Cool completely. Store in an airtight container for up to two weeks. Makes about 14 cups.

## **53. Molasses Popcorn Balls**

4 qt Popped Corn  
2 c Molasses  
1 c Sugar  
1/2 ts Salt  
2 tb Butter  
1 ts Soda

Boil Molasses, sugar, butter, and salt, stirring occasionally until mixture forms hard ball in cold water. Remove from fire, add soda and mix well. Pour over popped corn, stirring so that each kernel may be coated. Form into a ball with well buttered hands QUICKLY!

## **54. Nacho Popcorn**

3 qt Popcorn  
2 c Corn chips  
1/4 c Butter or margarine  
1 1/2 ts Mexican Seasoning  
3/4 c Cheese, taco, shredded

Heat oven to 300 degrees F. Spread popcorn and corn chips in a shallow baking pan lined with foil. Melt butter in small pan. Stir in Mexican seasoning. Pour over popcorn mixture and toss well. Sprinkle with cheese and toss to mix. Bake 5 to 7 minutes until cheese is melted. Serve at once. Makes about 3 1/2 quarts. Just right for two!!!

## **55. Nutted Caramel Popcorn Balls**

1 lb Dairy caramels  
2 tb Hot water  
2 qt Popcorn (to 2 1/2 qt)  
1 c Mixed salted nuts  
1/2 c Salted peanuts

Day before: In covered double boiler, heat caramels with water, stirring frequently, till smooth.

In a large bowl, toss popcorn with nuts.

Pour melted caramels over popcorn; toss until well coated. With buttered hands, form at once into about 17 2 1/2" balls or 35 1 1/4" balls. Insert wooden skewers, lollipop fashion, if desired. Wrap each in saran; store at room temperature until served next day.

## **56. Nutty Orange Popcorn**

3 qt Popped popcorn  
1 c Peanuts; or cashews

1/2 c Butter; melted  
1 tb Orange peel; shredded  
1/4 ts Nutmeg  
1/2 c Raisins

In a large baking pan, combine the popcorn and nuts., Combine butter, honey, orange peel, and nutmeg. Pour over popcorn and toss well. Bake at 300 degrees F for 20 to 25 minutes, stirring once or twice. Stir in raisins, and allow to cool. Break into pieces to serve

## **57. Nutty Popcorn Treats**

10 1/2 oz Mini marshmallows  
1 c Vanilla milk chips  
6 T Butter  
12 c Popped popcorn  
1 c Salted peanuts  
1 t Vanilla

3/4 c Small gumdrops, sliced

Grease a 9" x 13" baking pan. In 5-qt Dutch oven, over low heat, cook marshmallows, vanilla milk chips, and butter until melted and smooth. Remove from heat; stir in popcorn, peanuts and vanilla and mix until well blended. Press mixture firmly into prepared pan; sprinkle with gumdrops, gently pressing gumdrops into the popcorn mix. Let stand at room temp about 1 hour before cutting. Store in tightly covered container

## **58. Old-Time Popcorn Balls**

20 c Popcorn (1 cup un-popped)  
2 c Sugar  
1 c Water  
1/2 c Light corn syrup  
1 ts Vinegar  
1/2 ts Salt  
1 ts Vanilla

Preheat oven to 300 degrees F. Remove all un-popped kernels from popped corn. Put popcorn in a large roasting pan; keep warm in oven. Butter the sides of a 2-quart saucepan. In it combine sugar, water, corn syrup, vinegar, and salt. Cook to 270 degrees F (soft-crack stage), stirring frequently (mixture should boil gently over entire surface). Remove from heat; stir in vanilla. Slowly pour mixture over hot popcorn. Stir just until mixed. Butter hands; using a buttered cup, scoop up popcorn mixture. Shape with buttered hands into 2-1/2 to 3-inch balls.

## **59. Oriental Popcorn**

2 qt Fresh popped corn (no salt)  
1 cn Cashews (6 1/4 oz.)  
1 cn Chow mein noodles (5 oz.)  
1/4 c Butter, melted  
1 1/2 tb Soy sauce  
3/4 ts Ground ginger

Combine popcorn, nuts, and noodles. Combine butter, soy sauce, and ginger, stirring well; pour over popcorn mixture. Toss well. Pour into 15 x 10 x 1 inch jellyroll pan. Bake at 350 degrees F for 5 to 10 minutes. Store in airtight container.

## **60. Parmesan-Curry Popcorn**

1/2 c Margarine or butter, melted  
1/3 c Grated Parmesan cheese  
1/2 ts Salt  
1/4 ts Curry powder  
12 c Popcorn (Already Popped)

Mix margarine, cheese, salt and curry powder. Pour over Popcorn; toss. 12 cups popcorn.

## **61. Party Time Popcorn Bars**

6 c Popped popcorn  
11 oz Praline nut mix or honey roasted mixed nuts  
3/4 c Dried cranberries; finely chopped or raisins  
1/4 c Margarine  
4 c Mini marshmallows  
1/4 c Mini candy coated chocolate chips

Line 9x13" pan with foil so that foil extends over sides; butter foil. In large bowl, combine popcorn, nuts and cranberries; set aside. In medium saucepan, combine margarine and marshmallows. Cook over low heat until marshmallows are melted, stirring constantly. Pour over popcorn mix; mix well. Press mixture in foil lined pan. Sprinkle with chocolate chips; press lightly. Refrigerate 1 hour to cool. Remove from pan by lifting foil; remove foil from mixture. Cut into 36 bars.

## **62. Pastel Popcorn Balls**

1/4 c Vegetable oil  
1/2 c Popcorn, un-popped  
1/2 c Light corn syrup  
1/2 c Sugar  
1/2 ts Salt  
Food coloring

Heat 1/4 cup vegetable oil in 4 quart kettle 3 minutes. Add popcorn. Cover loosely. Shake frequently over medium heat until popping stops. Mix corn syrup, sugar and salt. Tint with red or green food coloring. Flavor with green with wintergreen and red with peppermint. Add to corn, and stir over medium heat 3 to 5 minutes or until corn is completely coated. Butter hands and shape mixture in balls about 1 1/2" diameter. Wrap in saran.

## **63. Peanut Butter Popcorn**

2/3 c Un-popped popcorn  
1 tb Margarine  
1/4 c Chunky peanut butter

Pop popcorn in a hot-air popper. Melt margarine in a saucepan over low heat. Add peanut butter stirring until melted. Drizzle peanut butter over popcorn. Toss lightly to mix.

## **64. Pecan Cashew Popcorn Balls**

1 c Sugar  
1 c Brown sugar; firm pack  
1 c Light corn syrup  
2/3 c Water  
1 lb Butter  
2 c Pecan halves; toasted  
2 c Cashews; lightly toasted  
8 c Popped popcorn

Combine the granulated sugar, brown sugar, corn syrup and water in a heavy pan fitted with a candy thermometer and place over high heat. Bring mixture to a boil and add the butter, stirring until it has melted. Continue cooking until the mixture reached 350 degrees F, 20-30 minutes. In a large, lightly oiled bowl, toss the nuts and popcorn together. Carefully pour the hot syrup over the popcorn- nut mixture. Carefully, but quickly, toss the mixture with a long-handled wooden spoon to coat the popcorn and nuts completely with syrup. As soon as the mixture is cool enough to handle, quickly shape into 3" balls and place the balls onto a nonstick or lightly oiled baking sheet to cool. Store, tightly wrapped, in a cool place. Wrap popcorn balls individually in squares of amber cellophane, tied up with gold or orange and black ribbon (these are meant for Halloween). Or pile the balls together into a basket with red apples and wrap the basket up in cellophane with orange and black ribbon. Or place the balls in a brown paper bag and tie with a ribbon.

## **65. Pina Colada Popcorn**

8 c Popped popcorn  
2 tb Butter or margarine

1/3 c Light corn syrup  
1/4 c Instant coconut cream pudding  
3/4 ts Rum extract  
1/2 c Diced dried or candied pineapple  
1/2 c Coconut\*

\*To toast coconut, spread coconut in a thin layer on a shallow baking pan. Bake in a 250 degree oven for 6 to 7 minutes or till light brown, stirring often.

Remove all un-popped kernels from popcorn. Place popped popcorn in a buttered 17 x 12 x 2-inch baking pan. Keep the popcorn warm in a 300 degree F oven while making the coating. In a small saucepan melt the butter or margarine. Remove saucepan from heat. Stir in the corn syrup, pudding mix, and rum extract. Remove popcorn from oven. Pour the syrup mixture over the popcorn. With a large spoon, gently toss the popcorn with the syrup to coat. Bake popcorn, uncovered, in a 300 degree F oven for 15 minutes. Remove popcorn from oven and stir in the dried pineapple and the coconut. Bake the popcorn mixture, uncovered, 5 minutes more. Turn the mixture onto a large piece of foil. Cool the mixture completely. Serve popcorn immediately or store, tightly covered, in a cool, dry place.  
Makes about 16 (1/2 cup) servings.

## **66. Piquant Popcorn 1**

2 tb Corn oil  
2 Garlic cloves, crushed  
1 1/2" piece ginger root, peeled, chopped  
1 c Popping corn  
1/4 c Butter  
2 ts Hot chili sauce  
2 tb Chopped fresh parsley  
Salt to taste

Heat oil in a saucepan. Add 1 clove of crushed garlic, ginger and popping corn. Stir well.

Cover and cook over medium-high heat 3-5 minutes, holding lid firmly and shaking pan frequently until popping stops. Turn popped corn onto a dish, discarding any un-popped corn kernels. Melt butter in pan. Stir in remaining clove of crushed garlic and chili sauce.

Return corn to pan and toss well until evenly coated with mixture. Add parsley and salt and stir well. Turn into a serving dish. Serve warm or cold.

## **67. Piquant Popcorn 2**

2 tb Corn oil  
2 Garlic cloves, crushed  
1 1/2" piece ginger root, peeled, chopped  
1 c Popping corn  
1/4 c Butter  
2 ts Mild chili sauce  
2 tb Chopped fresh parsley  
Salt to taste

Heat oil in a saucepan. Add 1 clove of crushed garlic, ginger and popping corn. Stir well.

Cover and cook over medium-high heat 3-5 minutes, holding lid firmly and shaking pan frequently until popping stops. Turn popped corn onto a dish, discarding any un-popped corn kernels. Melt butter in pan. Stir in remaining clove of crushed garlic and chili sauce.

Return corn to pan and toss well until evenly coated with mixture. Add parsley and salt and stir well. Turn into a serving dish. Serve warm or cold.

## **68. Pizza Flavored Popcorn**

2 tb Grated parmesan cheese  
1 ts Garlic powder  
1 ts Italian herb seasoning  
1 ts Paprika  
1/2 ts Salt  
ds Pepper  
2 qt Hot popcorn

In blender, blend cheese, garlic powder, Italian seasoning, paprika, salt and pepper about 3 minutes. Place popcorn in large bowl; sprinkle with cheese mixture. Toss to coat evenly. Makes 3 quarts

## **69. Popcorn - Ozark Style**

1/4 c oil  
3/4 c popcorn

Heat a deep pot, with a lid, until warm. Add cooking oil to cover the bottom of the pot. Heat until smoking hot. Add popcorn and cover, shaking until corn is popped. Remove from pot as soon as popping stops.

## **70. Popcorn Balls**

2 qt Popped popcorn  
1 c Sugar  
1/2 c Light or dark corn syrup  
1/3 c Water  
1/4 c Butter/margarine  
1/2 ts Salt  
1 ts Vanilla

Keep popcorn warm in 200 degree F oven while preparing coating. In 2-quart saucepan stir together sugar, corn syrup, water, butter and salt. Cook over medium heat, stirring constantly, until mixture comes to a boil. Continue cooking without stirring until temperature reaches 270 degree F on a candy thermometer or until a small amount dropped into very cold water separates into threads which are hard but not brittle. Remove from heat. Add vanilla; stir just enough to mix through hot syrup. Slowly pour over popcorn, stirring to coat every kernel. Cool just enough to handle. With greased hands, shape into balls.

## **71. Popcorn Cake**

14 c Popped popcorn  
6 oz Chocolate chips  
1 c Peanuts; broken in half  
1/2 c Margarine or butter  
1/2 c Peanut butter  
10 1/2 oz Mini marshmallows

Line entire 12 cup bundt pan or 10" tube pan with foil. In 6 quart container or 2 large bowls, combine popcorn, chocolate chips and peanuts; set aside. In medium saucepan, melt margarine. Stir in peanut butter and marshmallows. Cook over low heat until marshmallows are melted, stirring constantly. Pour marshmallow mixture over popcorn mix; stir to coat. Press mixture firmly into prepared pan. Cool completely; remove from pan. Cut into slices to serve.

## **72. Popcorn Crunch**

2 qt Popped corn  
1 1/2 c Pecan halves  
2/3 c Whole almonds  
1 1/3 c Sugar  
1/2 c Light corn syrup  
1 c Margarine

Dipping Chocolate (optional)

Mix together popped corn and nuts. In a saucepan, combine sugar, corn syrup, and margarine. Bring to a boil, and boil 10 to 15 minutes, stirring constantly. When mixture turns light caramel in color, remove from heat, and stir in popcorn and nuts. Spread out on a lightly greased cookie sheet. Break apart when cool. Can be dipped or spread with chocolate, if desired. Makes about 40 pieces.

## **73. Popcorn Haystacks**

1 qt Popped popcorn  
1 c Peanuts  
3 oz Chow mein noodles  
12 oz Chocolate chips

Toss popped corn, peanuts, and cm noodles together in lg bowl Set aside. Place chocolate chips in glass bowl. Microwave on med high for 3 mins. Pour over popcorn mixture. Toss until well mixed. Place spoonfuls of the tossed mixture on wax paper. Cool until firm. Store in tightly covered container. Makes 24 haystacks.

## **74. Popcorn Italiano**

2 tb Butter or margarine  
1 sm Clove garlic, minced  
1/2 ts Dried oregano leaves, crushed  
8 c Hot popcorn  
2 tb Grated Parmesan cheese

In 1 1/2 quart sauce pan over medium high heat, in hot butter, cook garlic with oregano. In a large bowl, drizzle butter mixture over popcorn; toss with cheese. Makes 8 cups.

## **75. Popcorn Macaroons**

1 c Popcorn; popped (remove all hard kernels)  
1 c Walnuts; finely chopped  
3 Egg whites  
1 c Powdered sugar  
3/4 ts Vanilla

Put popcorn in blender and chop fine. Combine in a bowl with nuts. Beat egg whites until foamy, then add sugar and beat until stiff. Blend in vanilla and mix carefully with popcorn and nuts. Drop by spoon onto a lightly oiled cookie sheet. Bake in a preheated 300 degree oven for 30 to 35 minutes.

## **76. Popcorn Marshmallow**

26 c Popped popcorn  
1 c Salted peanuts  
1/2 c Baking gumdrops  
In a saucepan melt: 1/2 cup  
-margarine  
1/2 c Cooking oil  
500 Gms. white marshmallows

Stir constantly while marshmallows melt and mix with melted margarine and oil mixture. Do not allow this to boil, just melt over low heat. Mix into popped corn mixture. Press into greased tube pan.

## **77. Popcorn Munchy**

1/3 c Margarine  
1/2 ts Seasoned salt  
1/2 ts Garlic powder  
1 tb Worcestershire sauce  
6 c Popped popcorn  
2 c Bite-sized wheat squares  
2 c Goldfish crackers  
1 1/2 c Sesame sticks  
1 c Peanuts

Heat oven to 250 degrees F. In 13x9" pan, melt margarine in oven. Remove from oven; stir in seasoned salt, garlic powder and Worcestershire sauce. In large bowl, combine popcorn, wheat squares cereal, crackers, sesame sticks and peanuts. Pour margarine over dry ingredients. Toss lightly until all pieces are coated. Divide evenly between 2, 13x9" pans. Bake for 1 hour, stirring every 15 minutes. Cool completely. Store in airtight containers. Makes 12 cups.

## **78. Popcorn Ring**

8 qt Popped popcorn  
2 c Margarine  
2 2/3 c Sugar  
1 c Light Karo corn syrup  
1 ts Vanilla  
2 c Whole pecans  
6 c Miniature marshmallows  
2 c Small spiced gumdrops

Put popped popcorn, marshmallows, gumdrops, and pecans (optional) in large bowl. Melt butter, add sugar and Karo, bring to a boil, stirring and simmering 3 minutes, add vanilla, and pour over popcorn. Mix well, let stand 2 minutes to cool. Press into buttered ring-mold. Unmold onto wax paper. Decorate with cut gumdrops. Or make balls with slightly dampened hands.

## **79. Popcorn With Basil And Sun-Dried Tomatoes**

2 tb Corn oil  
2 tb Olive oil  
2 Garlic cloves, split  
3/4 c Popping corn  
Salt  
1/4 c Grated aged provolone  
6 Finely chopped oil-cured sun-dried tomatoes  
1 tb Oil from the tomatoes  
12 Finely chopped basil leaves  
Ds cayenne pepper

In a large heavy pot, heat corn oil and olive oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add split garlic cloves and rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Remove garlic. Toss popcorn with provolone, tomatoes, oil, salt and chopped basil.

## **80. Popcorn with Cheese**

1/4 c Oil  
1/3 c Popcorn  
2 tb Butter or margarine; melted  
1/2 c Parmesan cheese, grated  
1/2 ts Salt, if desired  
Preheat oven to 325 F (slow).

Place oil in a deep, heavy pan or skillet with dome lid. Heat until oil is hot enough to pop a popcorn kernel.

Pour popcorn into pan. Cover and reduce heat to medium. Shake pan over the burner until all corn is popped.

Place popped corn in a shallow baking pan. Drizzle with melted fat. Mix.

Sprinkle with cheese. Add salt, if desired. Mix.

Heat 8 to 10 minutes in oven, stirring frequently.

## **81. Praline Popcorn Crunch**

12 c Popped popcorn  
1 c Firm-pack brown sugar  
1/2 c Margarine  
1/4 c Honey  
1/2 ts Baking soda  
1/2 ts Vanilla  
1 c Pecan halves

Place popcorn in greased 15x10 baking pan. In a 1 1/2 quart saucepan, combine brown sugar, margarine and honey. Cook over medium heat until boiling, stirring constantly with a wooden spoon. Continue cooking at a gentle boil for 5 minutes. Remove from heat. Stir in baking soda and vanilla. Slowly pour mixture over popped corn. Add pecans and stir gently until pecans and popcorn are evenly coated.

Bake at 300 F for 15 minutes. Stir and bake 5 minutes more. Turn out on waxed paper. Cool, break into chunks and store in tightly covered container. Makes about 12 cups.

## **82. Pumpkin Pie Popcorn**

1 c Light brown sugar; packed  
1/4 c Light corn syrup  
1/4 c -Water  
3 tb Butter  
1 ts Pumpkin pie spice  
8 c Popped corn

In a heavy saucepan, combine brown sugar, corn syrup, water, butter, and pumpkin pie spice. Bring to a boil, stirring until sugar is dissolved. Reduce heat and gently boil, stirring occasionally, until a candy thermometer reaches 285 degrees (syrup separates into hard, but not brittle, threads when dropped into very cold water). Gradually pour over popcorn, tossing to coat evenly. Spread out on a lightly buttered cookie sheet. Cool and break into small pieces.

### **83. Reggae Popcorn**

3 tb Butter  
1 tb Ground cumin  
1 tb Sugar  
1/2 tb Dried red pepper flakes  
8 c Popped corn

In a heavy saucepan, melt butter over med. heat. Stir in remaining ingredients except popcorn. Cook, stirring constantly, until sugar dissolves. Pour over popcorn; toss to coat evenly. Serve at once.

### **84. Saffron Buttered Popcorn**

1/4 c Corn oil  
3/4 c Popping corn  
Salt  
1/4 ts Finely chopped saffron threads  
3 tb Melted butter

In a large heavy pot, heat corn oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Heat melted butter with saffron threads for 1 minute. Toss popcorn with salt and butter/saffron.

### **85. Savory Popcorn**

2 ts Margarine  
3 c Hot-air popped popcorn dry  
1/4 ts Paprika  
1/8 ts Garlic salt  
1/8 ts Ground red pepper (cayenne?)

Melt margarine. Drizzle melted margarine over hot popcorn; toss to coat.

Stir together paprika, garlic salt and ground red pepper. Sprinkle popcorn with the spice mixture and toss again. Makes 2 servings.

### **86. Soft And Easy Popcorn Balls**

1 Stick margarine  
1/2 c Oil  
1 Bag marshmallows  
7 qt Salted popcorn

Pop popcorn. Salt as desired to taste. Melt margarine. Add oil and marshmallows. Stir in popcorn. Form in balls. Wrap individually. Keep in refrigerator or freezer for chewy texture

### **87. Sugar and Spice Popcorn**

1 c Light brown sugar; firmly packed  
1/4 c Butter; or margarine  
1/4 c Heavy cream  
1 ts Ground cinnamon  
1/4 ts Ground cloves  
1/4 ts Ground nutmeg  
ds Mace  
12 c Popped corn

In a heavy saucepan, combine all ingredients except popcorn. Cook over med. heat, stirring constantly, until sugar is dissolved. Pour over popcorn, tossing to coat evenly. Spread out evenly on a lightly buttered baking sheet. Cool. Break into small pieces.

## **88. Superbowl Popcorn**

4 qt Popped corn  
12 oz Peanuts  
2 c Shredded cheddar cheese  
1/4 c Melted butter  
2 ts Lemon pepper  
2 ts Cumin  
1/4 ts Cayenne pepper  
2 ts Chili powder  
1 ts Paprika

Combine popcorn, peanuts, and cheese in a large bowl. Set aside. Add spices to melted butter one at a time, stirring constantly. Pour over popcorn and toss to coat. Enough for six.

## **89. Sweet Popcorn Mix**

6 c Popped popcorn  
2 c Cocoa puffs cereal  
2 tb Margarine; melted  
1 tb Sugar  
1/4 ts Cinnamon

Mix popcorn and cereal in a large bowl. Drizzle with margarine; toss to coat. Mix sugar and cinnamon. Sprinkle on popcorn mixture; toss to coat.

## **90. Tennessee Barbecue Popcorn Mix**

12 c Popped corn  
3 c Bite size shredded wheat squares  
3 tb Butter  
1 ts Chili powder  
1 ts Paprika  
1 ts Lemon pepper  
1/2 ts Garlic powder  
1/4 ts Dry mustard  
1/4 ts Dried oregano

Combine popcorn and shredded wheat squares. Drizzle with melted butter; toss lightly to coat evenly. In a small bowl, combine remaining ingredients. Sprinkle evenly over popcorn mixture. Stir well. Serve at once.

## **91. Thai Peanut Popcorn**

1/4 c Butter; or margarine  
1 tb Soy sauce  
1/8 ts Dried red pepper flakes  
1/2 c Chunky style peanut butter  
1/8 ts Garlic powder  
12 c Popped corn

In a heavy saucepan, melt butter over med. heat. Add remaining ingredients except popcorn. Cook, stirring constantly, until smooth. Pour over popcorn, tossing to coat evenly. Serve at once.

## **92. Three-herb Popcorn**

6 qt (24 cups) popped popcorn (about 1 cup kernels)  
Salt to taste  
1/2 c Butter or margarine  
1 ts Dried basil  
1 ts Dried chervil  
1/2 ts Dried thyme  
1 cn (12 ounces) mixed nuts, optional

Place popcorn in a large container or oven-roasting pan. Salt to taste and set aside. Melt butter in a small saucepan. Remove from heat; stir in basil, & chervil and thyme. Drizzle butter mixture over popcorn and toss lightly to coat evenly. Stir in the nuts if desired.

### **93. Three-Pepper Popcorn**

2 tb Corn oil  
2 tb Olive oil  
2 Garlic cloves, split  
3/4 c Popping corn  
Salt  
1 Garlic clove, minced  
Ds cayenne pepper  
2 ts Black pepper, coarsely ground  
1/4 c Hot pepper sauce  
2 tb Butter, melted

In a large heavy pot, heat corn oil and olive oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add split garlic cloves and rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Remove garlic. Mix hot pepper sauce with melted butter. Toss popcorn with minced garlic, cayenne, black pepper, salt and hot pepper/butter.

### **94. Tic-tac Popcorn Balls**

2 c Molasses  
1 ts Vanilla  
2 qt Popped corn

Boil molasses to 270 degrees or until it cracks when tried in cold water. Add vanilla and popped corn and mix thoroughly. Remove from the fire and drop by tablespoonfuls onto buttered paper

### **95. Vanilla Popcorn**

1/4 c Corn oil  
1 Split vanilla bean  
3/4 c Popping corn  
1 tb Superfine sugar  
Salt  
2 tb Melted butter

In a large heavy pot, heat corn oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add vanilla bean and rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Remove vanilla bean and toss popcorn with sugar, salt, and melted butter. Scrape seeds from vanilla bean and add to popcorn.

### **96. Viva Zapata Popcorn**

3 tb Butter  
1/2 ts Chili powder  
1/2 ts Pepper; freshly ground  
1/2 ts Ground cumin  
1 ts Dried oregano  
1/2 ts Dried thyme  
1/2 ts Garlic powder  
1/4 ts Dried red pepper flakes  
8 c Popped corn

In a heavy saucepan, melt butter over med. heat. Stir in remaining ingredients except popcorn. Boil 1 min. Drizzle over popcorn, toss to coat evenly. Serve at once.

## **97. White Chocolate Pecan Corn**

1 pk Microwave popcorn; popped  
8 oz Vanilla flavor candy coating  
1/2 c Pecan halves

Place popped popcorn in large bowl. Put candy coating in 1-quart glass measure; microwave on HIGH for 1 to 1-1/2 minutes or until shiny; stir to melt completely. Stir in pecans. Add to popcorn; stir well to coat. Spread on cookie sheet and allow to cool completely.

## **98. White Popcorn Balls**

1 c Sugar  
1/2 c White corn syrup  
1/2 c Water  
2 tb Butter  
1/2 tb Vinegar  
1/2 c Corn, popped  
1 c Chopped toasted pecans

Put sugar, corn syrup, water, butter and vinegar in a heavy saucepan. Cook to about 260 degrees F. on a candy thermometer. Pour over the popped corn and toasted pecans. Stir to coat, butter hands, and make balls.