

Popcorn (three ways)

Serves: many **Preparation time:** 5 minutes **Cooking time:** 5-10 minutes

Recipe sources: bestrecipes.com.au and taste.com.au

Ingredients:

½ cup popping corn (makes about 15 cups of popcorn)

¼ cup vegetable oil

I have tried all of these variations. They're good, but I can confirm my preference is still the regular butter and salt style.

Caramel Popcorn (1) is crunchier than Caramel Popcorn (2) which is chewier.

For the Pizza Popcorn I halved the topping ingredients and it was still very tasty.

Regular (movie-style) Popcorn:

Butter, melted ... to personal taste

Salt ... to personal taste

Caramel Popcorn (1):

7 cups popcorn, cooked

60g butter, chopped

½ cup sugar

2 teaspoons honey

Caramel Popcorn (2):

15 cups of popcorn, cooked

125g butter, chopped

¾ cup white sugar

2 tablespoons honey

Pizza Popcorn:

7 cups of popcorn, cooked

60g butter, melted

¼ cup parmesan cheese, grated

2 teaspoons dried oregano

1 teaspoon garlic salt

1 tablespoon finely chopped chives

Equipment Required:

Medium saucepan (2L minimum) with lid, measuring spoons, large bowl.

For toppings: Small pot, chopping board, knife (to cut butter), measuring cups, spoon, bowl, scraper, baking tray, baking paper.



What to do:

1. *To cook popcorn:

- a. *Heat oil in a medium saucepan over medium heat.
 - b. *Add 2 pieces of popping corn. If corn slowly turns around in a circle then oil is hot enough.
 - c. *Add remaining popping corn. Cover with a tight-fitting lid.
 - d. *When corn starts popping, shake saucepan gently. Remove from heat when corn stops popping.
2. Transfer popcorn to a large bowl, discarding any unpopped corn.
 3. For Regular “movie-style” popcorn:
 - a. Add melted butter and salt, to your personal taste.
 - b. Mix well.
 4. To make Caramel Popcorn:
 - a. Line your tray with baking paper.
 - b. *Combine butter, sugar and honey in a saucepan over medium heat. Cook, stirring until sugar has dissolved. This takes about 5 minutes.
 - c. *Bring mixture to the boil. Boil, uncovered, without stirring until light golden. This takes about 5 minutes.

NOTE: Pay close attention when the caramel is boiling, taking more notice of the colour than the time taken, to determine when it is ready. Otherwise it is very easy to spoil it by over cooking.

 - d. *Be careful as the caramel will be **VERY HOT**.
 - e. *Pour caramel over the popcorn and mix thoroughly with a wooden spoon.
 - f. Spread out over the baking tray and leave to cool on the tray for 5 minutes. To speed things up, put it in the fridge for 2 minutes.
 - g. Break up the popcorn and store in an airtight container.
 5. To make Pizza Popcorn:
 - a. Add listed ingredients to a large bowl containing cooked popcorn.
 - b. Toss until well combined.



Notes:

- * denotes Adult supervision required.
- Ratio of uncooked to cooked popcorn, adjust topping recipes to match:
 - 1/4 cup Popcorn Kernels = about 7 cups of popped popcorn.
 - 1/3 cup Popcorn Kernels = about 10 cups of popped popcorn.
 - 1/2 cup Popcorn Kernels = about 15 cups of popped popcorn.
- Pay close attention when the caramel is boiling, taking more notice of the colour, than the time taken to determine when it is ready. Otherwise it is very easy to spoil it by over cooking.
- Be careful as the caramel will be VERY HOT.
- For garlic salt I used a half and half mixture of garlic powder and salt.