

Kettle Corn

2 T canola oil

1/3 cup sugar

1/2 tsp salt

1/2 cup popcorn kernels

Add oil to pan along with 3 popcorn kernels.

Cover with your lid and heat over med-high heat until your at least one of the kernels pop. Remove popped kernels and add remaining kernels, sugar and salt, give a stir and cover again with the lid.

(You want to be quick about this so your popcorn doesn't start popping everywhere before you have your lid on.) Grab some pot holders and while you hold the lid on, start shaking. Once it starts popping pretty good, lift the pot off the burner a bit and keep shaking for a minute and lower it back to the burner once it slows. Continue until popcorn reaches almost the top of your pot and popping slows. Immediately transfer to a cookie sheet, sheet of tinfoil or parchment paper to cool.

Printed from girlplusfood.blogspot.com