



Voodoo Chef BBQ Pop

Yield: 4-6 Quarts

Created by: Erik Youngs

Company or Team Name: Voodoo Chef

Count	Weight	Volume	Ingredient
		3/4 Cup	Corn Kernels (for popping)
		1/4 Cup	Vegetable Oil
			Butter
		1/2 Cup	Voodoo Chef Magic*

How to:

1. In a 2-gallon pot, heat the oil and corn over high heat covered.
2. Once you hear the first pop, begin shaking the pan vigorously.
3. Once the “pops” begin to slow, remove from the heat. Still shaking.
4. Once the “pops” stop, transfer to a large bowl (or container with a lid.)
5. Add Butter, toss.
6. Add VDC Magic*, toss.
7. Reserve uncovered for later use.

*Sub any Voodoo Flavor for VDC Dirt to create that flavor profile