

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.

<sup>\*</sup>Sub any VooDoo Flavor for VDC Dirt to create that flavor profile