

Photo by Jarren Vink

Ingredients

12 servings

Nonstick vegetable oil spray
8 cups popped plain popcorn (from 1/2 cup kernels)
3/4 cup sugar
1/4 cup Frank's Red Hot Original sauce
3 tablespoons unsalted butter, cut into pieces
1 teaspoon kosher salt
1/2 teaspoons baking soda
1/4 teaspoons cayenne pepper

Step 1

Preheat oven to 300°. Line a rimmed baking sheet with parchment paper. Lightly coat parchment and a large bowl with nonstick spray; add popcorn to bowl. Set baking sheet aside.

Step 2

Bring sugar and 1/4 cup water to a boil in a medium saucepan over mediumhigh heat, stirring to dissolve sugar. Boil, swirling pan occasionally, until caramel is a deep amber color, 10–12 minutes.

Step 3

Remove from heat; stir in hot sauce and butter (mixture will bubble vigorously). Return to a boil and cook another 3 minutes. Remove from heat; stir in salt, baking soda, and cayenne. Working quickly (and carefully—caramel will be very hot), pour caramel mixture over popcorn and toss to coat.

Step 4

Spread out popcorn on prepared baking sheet and bake, tossing once, until dry, 15–20 minutes. Let cool.

Step 5

Do ahead: Popcorn can be made 4 hours ahead. Store airtight at room temperature to keep out moisture.