

Popcorn Recipes



Popcorn!
Brought to you by the Popcorn Board

Welcome to our Popcorn Recipe Book!

We all know that popcorn is delicious by itself or with a little butter - but pesto sauce? Popcorn is an amazingly versatile grain that lends itself equally to caramel or Cajun spices.

With a little imagination and some common household ingredients, you can make tasty and original snacks in no time at all. Check out the recipes listed in this excellent book.

- Poppy



Good-For-You Snacks

Simple recipes offer a more healthful alternative to heavy, fat-laden snacks.

- **Bombay Popcorn**
Yield: 8 cups
- **Cheesy Popcorn**
Yield: 10 Cups
- **Chili Lime Popcorn Snack Mix**
Yield: 1 quart
- **Chipotle Ranch Snack Mix**
Yield: 4 quarts
- **Chocolate Popcorn Biscotti**
Yield: 24-28 cookies
- **Crunchy Popcorn Trail Mix**
Yield: 9 cups
- **Dilly Lemon Munch**
Yield: 2 quarts
- **Disco Doodle Popcorn Mix**
Yield: Varies
- **Gingersnap Popcorn Snack Mix**
Yield: 2 quarts
- **Homerun Sugar Corn**
Yield: 8 cups
- **Hot Mustard Popcorn**
Yield: 2 quarts
- **Hot Wasabi Popcorn**
Yield: 8 cups
- **Light Yummy Yogurt Popcorn**
Yield: 2 1/2 quarts
- **Lime Pickle Popcorn Snack Mix**
Yield: About 2 1/2 quarts
- **Nacho-Cheese Popcorn**
Yield: 2 1/2 quarts
- **Nutty 'n' Natural Popcorn**
Yield: 3 quarts
- **Peachy Keen Popcorn Snack**
Yield: Serves: 5
- **Popcorn Biscotti**
Yield: 3 dozen cookies
- **Popcorn Cereal Bowl**
Yield: One bowl
- **Popcorn Con Pesto**
Yield: 5 quarts
- **Popcorn Trail Mix**
Yield: 5 cups
- **Power Packed Popcorn Cookies**



Yield: 4 dozen cookies

- **Power Packed Popcorn Sports Bars**

Yield: 12 bars (3 X 2-inch)

- **Rosemary Parmigiano - Reggiano Popcorn**

Yield: 4 quarts

- **Savory Popcorn de Provence**

Yield: 8 cups

- **Spicy Rosemary and Thyme Snack Mix**

Yield: 1 quart

- **Super Spicy Popcorn Snack**

Yield: 8 cups

- **Sweet Garam Masala Kettle Corn**

Yield: 10 cups

- **Tex-Mex Mix II**

Yield: 2 quarts

- **That's Amore Easy Italian Snack**

Yield: 2 1/2 quarts

- **Yummy Yogurt Popcorn**

Yield: 2 1/2 quarts

Quick & Easy

With little effort and just a few ingredients you can have delicious snacks in a snap.

- **Bacon and Cheese Popcorn**

Yield: 4 quarts

- **Beach Party Popcorn**

Yield: 2 1/2 quarts

- **Bombay Popcorn**

Yield: 8 cups

- **Cajun Corn**

Yield: 2 1/2 quarts

- **Caramel Corn Crunch**

Yield: 3 quarts

- **Cheery Cherry Popcorn**

Yield: 2 1/2 quarts

- **Cheesy Popcorn**

Yield: 10 Cups

- **Chipotle Ranch Snack Mix**

Yield: 4 quarts

- **Cinnamon Chocolate Popcorn**

Yield: 3 quarts

- **Cinnamon Sugar Kettle Corn**

Yield: 3 quarts

- **Crispy Crunchy Apple Popcorn**

Yield: 7 cups

- **Dilly Lemon Munch**

Yield: 2 quarts

- **Disco Doodle Popcorn Mix**

Yield: Varies

- **Grab and Go Pizza Popcorn**

Yield: 6 quarts

- **Homerun Sugar Corn**

Yield: 8 cups

- **Honey Mustard Snack Mix**

Yield: 1 quart

- **Hot Mustard Popcorn**

Yield: 2 quarts

- **Hot Wasabi Popcorn**

Yield: 8 cups

- **Lemon Pepper and Parmesan Popcorn**

Yield: 6 cups

- **Mighty Magical Popcorn Cheeseballs**

Yield: About 16

- **Nacho-Cheese Popcorn**

Yield: 2 1/2 quarts

- **Popcorn Biscotti**



Yield: 3 dozen cookies

- **Popcorn Caramel Apples**

Yield: 4 apples

- **Popcorn Cereal Bowl**

Yield: One bowl

- **Popcorn Con Pesto**

Yield: 5 quarts

- **Popcorn Granola Snack Bars**

Yield: 16 bars

- **Popcorn Trail Mix**

Yield: 5 cups

- **Rosemary Parmigiano - Reggiano Popcorn**

Yield: 4 quarts

- **Savory Popcorn de Provence**

Yield: 8 cups

- **Spicy Cajun Popcorn and Nuts**

Yield: 9 cups

- **Spicy Italian Popcorn**

Yield: 10 cups

- **Super Spicy Popcorn Snack**

Yield: 8 cups

- **Sweet Garam Masala Kettle Corn**

Yield: 10 cups

- **Tea Party Popcorn**

Yield: 2 1/2 quarts

- **Tex-Mex Mix II**

Yield: 2 quarts

- **That's Amore Easy Italian Snack**

Yield: 2 1/2 quarts

Partytime

Looking for something yummy to serve your hungry crowd? Find great partytime or anytime recipes here.

- **Asian Popcorn Medley**
Yield: 8 Cups
- **Bacon and Cheese Popcorn**
Yield: 4 quarts
- **Beach Party Popcorn**
Yield: 2 1/2 quarts
- **Big League Snack Attack**
Yield: 8 cups
- **Chili Corn**
Yield: 4 quarts
- **Chipotle Ranch Snack Mix**
Yield: 4 quarts
- **Coconut Monkey Mix**
Yield: 7 cups
- **Coconut-Popcorn Crunch Pie**
Yield: 12 servings
- **Cranberry Almond Popcorn Muffins**
Yield: 12 Muffins
- **Create Your Own Popcorn Bar**
Yield: Varies
- **Edible Popcorn Party Bowl**
Yield: 1 bowl
- **Five-Spice Popcorn**
Yield: About 3 quarts
- **Grab and Go Pizza Popcorn**
Yield: 6 quarts
- **Hot Wasabi Popcorn**
Yield: 8 cups
- **Indonesian Popcorn**
Yield: About 5 quarts
- **Marmalade Popcorn Balls**
Yield: 15 balls
- **Mighty Magical Popcorn Cheeseballs**
Yield: About 16
- **Nutty 'n' Natural Popcorn**
Yield: 3 quarts
- **Nutty Popcorn Fudge**
Yield: 32 squares
- **Peanut Butter Cups**
Yield: 24 cups
- **Perfect Picnic Popcorn Squares**
Yield: Serves: 12
- **Pop-a-rif-ic Popcorn Balls**



Yield: 14 balls

- **Popcorn Chipwiches**

Yield: 12 dessert sandwiches

- **Popcorn Con Pesto**

Yield: 5 quarts

- **Popcorn Medley**

Yield: 2 quarts

- **Popcorn Party Cake**

Yield: 10 slices

- **Popcorn Party Pizza**

Yield: 8 slices

- **Popcorn S'mores**

Yield: 20 pieces

- **Popcorn Trio**

Yield: Varies

- **Savory Popcorn de Provence**

Yield: 8 cups

- **Spicy Cajun Popcorn and Nuts**

Yield: 9 cups

- **Spicy Italian Popcorn**

Yield: 10 cups

- **Super Spicy Popcorn Snack**

Yield: 8 cups

- **Sweet Garam Masala Kettle Corn**

Yield: 10 cups

- **Sweet n' Salty Popcorn Pretzel Sticks**

Yield: Serves: 6

- **Tamari and Spice Popcorn Mix (version 1)**

Yield: About 12 cups

- **Tamari Popcorn Mix (version 2)**

Yield: 7 cups

- **Tex-Mex Mix**

Yield: 2 quarts

- **Tex-Mex Mix II**

Yield: 2 quarts

- **Touchdown Popcorn Peanut Treat**

Yield: 4 quarts

Just for Kids

Add whimsy to your whole grain snack with these appealing, kid-friendly recipes.

- **Brown Sugar Lolli-Pops**

Yield: Varies

- **Double Chocolate Popcorn Balls**

Yield: 18 balls

- **Halloween Jack-O-Lantern Popcorn Balls**

Yield: 8 balls (4-inch)

- **Happy Halloween Mini Popcorn Balls**

Yield: About 16 balls

- **Peanut Butter Cups**

Yield: 24 cups

- **Peanut Butter Popcorn Balls**

Yield: 14 - 18 balls

- **Perfect Picnic Popcorn Squares**

Yield: Serves: 12

- **Pop-a-rif-ic Popcorn Balls**

Yield: 14 balls

- **Popcorn Chipwiches**

Yield: 12 dessert sandwiches

- **Popcorn Crusted Macaroni and Cheese**

Yield: 4 servings

- **Popcorn S'mores**

Yield: 20 pieces

- **Poppy Chow**

Yield: 2 quarts

- **Power Packed Popcorn Cookies**

Yield: 4 dozen cookies

- **Rainbow Popcorn**

Yield: 8 cups

- **Sweet n' Salty Popcorn Pretzel Sticks**

Yield: Serves: 6

- **Teddy Bear Picnic Mix**

Yield: About 12 cups



Halloween & Holidays

For special occasions, these recipes will add delicious delight to your holiday table and décor.

- **Cranberry Popcorn Balls**
Yield: 18 balls
- **Gingersnap Popcorn Snack Mix**
Yield: 2 quarts
- **Halloween Heaven**
Yield: Varies
- **Halloween Jack-O-Lantern Popcorn Balls**
Yield: 8 balls (4-inch)
- **Happy Halloween Mini Popcorn Balls**
Yield: About 16 balls
- **Holiday Popcorn Snowman**
Yield: 10 balls, 5 snowmen (2 balls each)
- **Hoppity Poppity Easter Eggs**
Yield: 16 eggs
- **Maple Pumpkin Spice Popcorn**
Yield: 5 cups
- **Nutty Popcorn Fudge**
Yield: 32 squares
- **Popcorn and Peanut Truffles**
Yield: About 30 pieces
- **White Chocolate Peppermint Popcorn Bark**
Yield: 1 pound
- **White Chocolate Popcorn Crunch**
Yield: 1 pound



Sweet Treats

Looking to satisfy a sweet tooth? These popcorn recipes are sure to please.

- **Apple Popcorn Brittle**
Yield: About 7 cups
- **Ballpark Popcorn Crunch**
Yield: 3 quarts
- **Brown Sugar Lolli-Pops**
Yield: Varies
- **Caramel Almond Popcorn Clusters**
Yield: 20 Pieces
- **Caramel Corn Crunch**
Yield: 3 quarts
- **Caramel-Nut Popcorn Crunch**
Yield: 20 pieces
- **Cherry-Almond Popcorn Clusters**
Yield: 6 quarts
- **Cinnamon Popcorn Crunch**
Yield: 4 1/2 quarts
- **Cinnamon Sugar Kettle Corn**
Yield: 3 quarts
- **Cinnamon-Spice Berry Popcorn**
Yield: 4 servings
- **Cocoa Popcorn Crunch**
Yield: About 6 quarts
- **Coconut-Popcorn Crunch Pie**
Yield: 12 servings
- **Country Cousin Popcorn Balls**
Yield: 18 balls
- **Crème Brulee with Caramel Popcorn**
Yield: 6 servings
- **Double Chocolate Popcorn Balls**
Yield: 18 balls
- **Easy Oven Caramel Corn**
Yield: 5 quarts
- **English Toffee Popcorn Bars**
Yield: 20 bars (4 by 2 inch)
- **Ginger Sesame Popcorn Brittle**
Yield: 2 pounds
- **Mocha Popcorn**
Yield: About 6 quarts
- **Nutty Popcorn Fudge**
Yield: 32 squares
- **Peanut Butter Popcorn Balls**
Yield: 14 - 18 balls
- **Peanut Butter Popcorn Squares**



Yield: 12 good-sized squares

- **Perfect Picnic Popcorn Squares**

Yield: Serves: 12

- **Pop-a-rif-ic Popcorn Balls**

Yield: 14 balls

- **Popcorn and Peanut Truffles**

Yield: About 30 pieces

- **Popcorn Caramel Apples**

Yield: 4 apples

- **Popcorn Chipwiches**

Yield: 12 dessert sandwiches

- **Popcorn S'mores**

Yield: 20 pieces

- **Poppy Chow**

Yield: 2 quarts

- **Pumpkin Pie Spice Popcorn Bark**

Yield: Serves: 12 (3 inch squares)

- **Rainbow Popcorn**

Yield: 8 cups

- **Sea Salt Caramel Popcorn**

Yield: 3 quarts

- **Sweet and Smokey Almond Popcorn**

Yield: 5 cups

- **Tropical Fruit and Nut Popcorn Bars**

Yield: 32 bars

- **White Chocolate Popcorn Crunch**

Yield: 1 pound

Dinner & Beyond

Popcorn isn't just for snacking! These recipes offer alternative ways to use popcorn in your everyday cooking.

- **Cheesy Popcorn Bread**
Yield: 9 squares
- **Cranberry Almond Popcorn Muffins**
Yield: 12 Muffins
- **Edible Popcorn Party Bowl**
Yield: 1 bowl
- **Herbed Popcorn Chili and Soup Topper**
Yield: 4 cups
- **Mushroom Crusted Tilapia**
Yield: 4 filets
- **Popcorn Crusted Macaroni and Cheese**
Yield: 4 servings
- **Popcorn Diner Meatloaf**
Yield: 6 servings



Popcorn In Shape

Try your hand at these recipes for popcorn balls, cakes, bowls and more!

- **Brown Sugar Lolli-Pops**

Yield: Varies

- **Edible Popcorn Party Bowl**

Yield: 1 bowl

- **Happy Halloween Mini Popcorn Balls**

Yield: About 16 balls

- **Holiday Popcorn Snowman**

Yield: 10 balls, 5 snowmen (2 balls each)

- **Hoppity Poppity Easter Eggs**

Yield: 16 eggs

- **Marmalade Popcorn Balls**

Yield: 15 balls



Apple Popcorn Brittle

Yield: About 7 cups

Ingredients

- 1 quart popped popcorn
- 2 cups apple and cinnamon flavored cereal
- 1 cup cocktail peanuts
- 3/4 cup apple juice
- 1 cup sugar
- 1/4 light corn syrup
- 1/2 teaspoon vinegar
- 1/4 teaspoon salt



Directions

1. In a bowl, toss together popped popcorn, cereal and peanuts. Set aside. Butter sides of a heavy 2 quart saucepan.
2. In saucepan, combine apple juice, sugar, corn syrup, vinegar and salt.
3. Cook over medium heat, stirring constantly until sugar dissolves and mixture begins to boil.
4. Cook to hard ball stage (250 degrees Fahrenheit on a candy thermometer).
5. Remove from heat. Pour syrup over popcorn-cereal-peanut mixture; toss to coat.
6. Spread in a buttered 15 1/2 by 10 1/2 by 1-inch baking pan. Cool until hardened.
7. Break into pieces.

Notes

3/4 cup apple pop wine may be used instead of apple juice.

Asian Popcorn Medley

Yield: 8 Cups

Ingredients

- 6 cups popped popcorn
- 2 cups Oriental rice cracker mix
- 3 tbsp. butter or margarine
- 1 tbsp. soy sauce
- ½ to 1 tsp. ground ginger (may vary to taste)
- ½ to ¾ tsp. sesame oil (may vary to taste)

Directions

1. Mix popcorn and rice cracker mix together in a large bowl.
2. In a small microwave-safe bowl, microwave butter on HIGH until melted, about 20 seconds. Stir in soy sauce, ginger and oil.
3. Drizzle over popcorn mixture; toss.
4. Spread mixture on a baking sheet and bake in a 300° F oven for 20 minutes, stirring once.
5. Allow to cool, serve or store in airtight container.



Bacon and Cheese Popcorn

Yield: 4 quarts

Ingredients

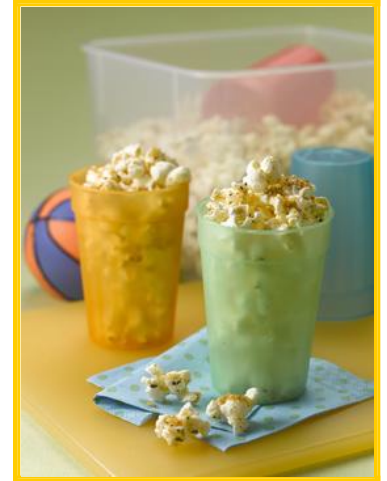
- 4 quarts popped popcorn
- 1/3 cup butter or margarine
- 1/4 teaspoon hickory liquid smoke seasoning
- 1/3 cup bacon bits or soy 'bacon' bits
- 1/3 cup grated Parmesan cheese
- 1 teaspoon seasoned salt or kosher salt

Directions

1. Place popcorn in a large serving bowl.
2. Place butter in a small bowl and melt in microwave, about 20 seconds.
Stir liquid smoke into butter.
3. Pour butter mixture over popcorn and toss to distribute evenly.
4. Sprinkle bacon bits, Parmesan cheese and salt over popcorn.
5. Toss and serve immediately.

Notes

Preparation time: 5 minutes



Ballpark Popcorn Crunch

Yield: 3 quarts

Ingredients

- 1/2 cup butter
- 1/2 cup brown sugar
- 3 quarts unsalted popped popcorn
- 1 cup chopped walnuts

Directions

1. Cream together butter and brown sugar till light and fluffy.
2. In a separate bowl, toss popcorn and walnuts.
3. Add creamed mixture to popcorn and nuts. Combine until coated.
4. Spread on a large baking sheet in a single layer.
5. Bake at 350-degree oven for 10 minutes or until crisp.



Beach Party Popcorn

Yield: 2 1/2 quarts

Ingredients

- 1/3 cup melted butter
- 1 teaspoon soy sauce
- 1-2 drops hot pepper sauce
- 2 quarts popped popcorn
- 2 cups seasoned assorted snacks
- 1/2 package (0.56 oz.) bacon-onion dip mix

Directions

1. Add soy sauce and hot pepper sauce to 1/3 cup melted butter.
2. Put popped popcorn and seasoned assorted snacks in a large bowl.
3. Pour butter/soy mixture over popped popcorn and snacks; toss.
4. Sprinkle with bacon-onion dip mix; toss again.
5. Spread mixture on a jelly roll pan (15 1/2 by 10 1/2 by 1 inch) and bake in a 350-degree Fahrenheit for oven 8-10 minutes, stirring once.



Big League Snack Attack

Yield: 8 cups

Ingredients

- 1/3 cup butter
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon garlic salt
- 1/4 teaspoon onion salt
- 6 cups unsalted popped popcorn
- 1 cup thin pretzel sticks
- 1/2 cup salted, roasted peanuts

Directions

1. Toss together the popcorn, pretzel sticks and peanuts in a large bowl.
Melt the butter and stir in the seasonings.
2. Drizzle butter/seasoning mixture over popcorn mixture, stirring to coat well.
3. Spread the mixture in a large, shallow baking pan and put it in a preheated 250-degree oven to bake for 45 minutes.
4. Stir with a wooden spoon every 10 minutes while it's baking.



Bombay Popcorn

Yield: 8 cups

Ingredients

- 8 cups popped popcorn, warm
- 3 tablespoons butter or margarine
- 2 teaspoons curry powder or hot curry powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon sugar
- 1/2 cup toasted coconut, golden raisins or sliced almonds, optional

Directions

1. Place popcorn in a large bowl.
2. Microwave butter 20 seconds or until melted; stir in curry powder until well blended.
3. Drizzle seasoned butter over popcorn and stir to distribute.
4. Sprinkle with salt, sugar and optional ingredients; stir gently until blended.



Brown Sugar Lolli-Pops

Yield: Varies

Ingredients

- 6 cups air-popped popcorn
- 1 cup brown sugar
- 1/4 cup honey
- 1/3 cup water
- 1 tablespoon light margarine
- Butter flavored cooking spray
- 3 tablespoon cinnamon-sugar mixture (2 tablespoon sugar to 1 tablespoon cinnamon)
- Mini pretzel sticks



Directions

1. Combine sugar, honey, and water in a 2-quart saucepan; bring to a boil over high heat, stirring constantly until sugar is dissolved.
2. Cook until sugar forms thick, "ropy" threads that drip from the spoon.
3. Add butter and stir to mix. Slowly pour mixture over popcorn, tossing to mix.
4. When popcorn has cooled slightly, spray hands with cooking spray and shape into small balls.
5. Insert pretzel stick to create a lollipop.
6. Roll in cinnamon-sugar mixture and wrap in plastic wrap or store in zipper-style bags.

Cajun Corn

Yield: 2 1/2 quarts

Ingredients

- 2 1/2 quarts popped popcorn
- 1/4 cup butter, melted
- 1 teaspoon paprika
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1 teaspoon lemon pepper

Directions

1. Pour butter over warm popcorn.
2. Combine remaining seasonings and sprinkle over popcorn; toss to mix.
3. Bake in 300-degree Fahrenheit oven for crispy popcorn.



Caramel Almond Popcorn Clusters

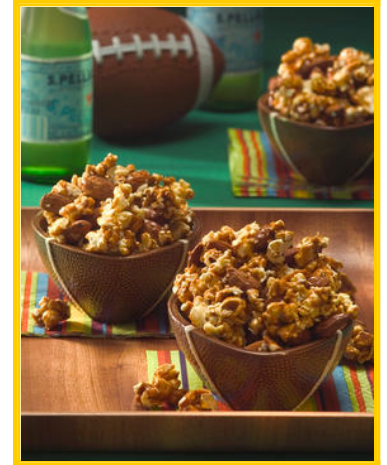
Yield: 20 Pieces

Ingredients

- 10 cups freshly popped popcorn
- 2 cups whole almonds
- 1 cup firmly packed light brown sugar
- 1/2 cup butter or margarine
- 1/4 cup light corn syrup
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- 1/2 teaspoon baking soda

Directions

1. Preheat oven to 225 degrees. Spray 15 x 10 baking sheet with non-stick spray. Mix popcorn and almonds in large bowl.
2. Combine brown sugar, butter and corn syrup in medium saucepan. Over low heat, stir mixture until sugar dissolves. Increase heat to high and boil 5 minutes. Remove from heat; stir in vanilla, almond extract and baking soda.
3. Pour over popcorn and almonds, immediately stirring gently to coat. Pour mixture onto prepared baking sheet, spreading evenly.
4. Bake for 1 hour in preheated oven. Cool completely. Break into pieces and store in airtight container.



Caramel Corn Crunch

Yield: 3 quarts

Ingredients

- 1/2 cup butter
- 1/2 cup brown sugar, firmly packed
- 3 quarts popped popcorn

Directions

1. Cream butter; add brown sugar and whip until fluffy. In a large baking pan, combine popcorn.
2. Mix in creamed mixture.
3. Bake in 350-degree oven for about 8 minutes or until crisp.
4. Serve warm if desired.



Caramel-Nut Popcorn Crunch

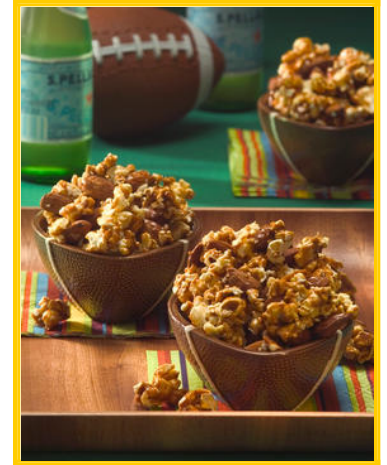
Yield: 20 pieces

Ingredients

- 10 cups freshly popped popcorn
- 2 cups whole almonds
- 1 cup firmly packed light brown sugar
- 1/2 cup butter or margarine
- 1/4 cup light corn syrup
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- 1/2 teaspoon baking soda

Directions

1. Preheat oven to 225 degrees.
2. Spray 15 x 10 baking sheet with non-stick spray.
3. Mix popcorn and almonds in large bowl. Combine brown sugar, butter and corn syrup in medium saucepan.
4. Over low heat, stir mixture until sugar dissolves.
5. Increase heat to high and boil 5 minutes.
6. Remove from heat; stir in vanilla, almond extract and baking soda.
7. Pour over popcorn and almonds, immediately stirring gently to coat.
8. Pour mixture onto prepared baking sheet, spreading evenly.
9. Bake for 1 hour in preheated oven. Cool completely.
10. Break into pieces and store in airtight container.



Cheery Cherry Popcorn

Yield: 2 1/2 quarts

Ingredients

- 2 1/2 quarts air-popped popcorn
- Butter flavored spray (like PAM)
- 1 package cherry flavored gelatin
- Butter flavored spray (like PAM)
- 1 package cherry flavored gelatin

Directions

1. Put popcorn into a very large bowl and spray lightly with butter flavored oil.
2. Sprinkle with gelatin.
3. Put in 350 degree oven for five minutes.
4. Gelatin will dissolve slightly and stick to the popcorn.



Cheesy Popcorn

Yield: 10 Cups

Ingredients

- 2 tablespoons garlic flavored or vegetable oil
- 1/2 cup popcorn kernels
- 1 tablespoon melted butter, optional
- 2 tablespoons nutritional yeast or brewer's yeast (found at health food stores, adds a cheese-like flavor without the calories or fat)
- 1 teaspoon curry powder, optional

Directions

1. In a large, heavy-bottomed pot (with a lid), place oil and about 3 popcorn kernels.
2. Heat over medium-high heat until a kernel pops. Add remaining popcorn; cover.
3. Once corn begins to pop, shake pot constantly over heat.
4. When popping slows, remove pot from heat and transfer popcorn to a serving bowl.
5. Pour butter over popcorn, if desired, and toss.
6. Sprinkle yeast and curry powder, if desired, over popcorn and toss to distribute evenly.
7. Serve immediately or store in an air-tight container.



Cheesy Popcorn Bread

Yield: 9 squares

Ingredients

- 4 cups popped popcorn
- 1 cup yellow corn meal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg
- 1 cup 2% milk
- 1/4 cup vegetable oil
- 1 cup shredded jack or pepper jack cheese
- 1 (4 ounce) can mild, diced green chilies, drained, optional



Directions

1. Preheat oven to 400° F. Spray an 8-inch square baking pan with cooking spray; set aside.
2. Process the popcorn in a blender or food processor until finely ground.
3. Pour ground popcorn into a large bowl and stir in corn meal, sugar, baking powder and salt until blended.
4. Beat egg, milk and vegetable oil together in a small bowl and stir into popcorn mixture just until blended.
5. Scatter cheese and chilies, if desired, over batter and stir just until evenly distributed.
6. Pour batter into prepared pan and bake for 25 minutes or until lightly browned at edges and tester comes out clean.
7. Cut into squares to serve.

Cherry-Almond Popcorn Clusters

Yield: 6 quarts

Ingredients

- 5 quarts popped popcorn, unsalted
- 2 cups sugar
- 1 1/2 cups water
- 1/2 cup light corn syrup
- 1 teaspoon vinegar
- 1/2 teaspoon salt
- 1 teaspoon almond extract
- 1 cup red glacé cherries, cut in quarters
- 1/2 cup toasted blanched whole almonds

Directions

1. Keep popcorn warm in a 300-degree Fahrenheit oven.
2. In a heavy medium-sized saucepan, combine sugar, water, corn syrup, vinegar and salt.
3. Bring to a boil; clip candy thermometer to pan.
4. Cook syrup to 250 degrees (hard ball stage).
5. Stir in almond extract. Scatter cherries and almonds over the popcorn.
6. Slowly pour syrup over all; toss lightly to coat evenly.
7. Spread popcorn on buttered cookie sheet.
8. Cool. Separate into clusters with a fork.



Chili Corn

Yield: 4 quarts

Ingredients

- 4 quarts popped popcorn
- 3 small dried red chilies
- 1 package (6 3/4 ounce) peanuts
- 6 tablespoons margarine
- 1 package (3 1/4 ounce) roasting pepitas (little peppers)
- 3/4 teaspoon garlic salt

Directions

1. Heat popped popcorn in oven if it is cold.
2. Cook chilies and peanuts in margarine over low heat for 5 minutes; remove chilies.
3. Add pepitas and pour over hot corn; season with garlic salt.



Chili Lime Popcorn Snack Mix

Yield: 1 quart

Ingredients

- 1 quart popped popcorn
- 1 teaspoon brewer's yeast powder (or nutritional yeast; available in health food stores)
- 1 teaspoon lime juice
- 1/2 teaspoon chili powder
- 1/4 teaspoon salt

Directions

1. Preheat oven to 300° F.
2. Spread popcorn on a baking sheet.
3. Sprinkle yeast powder, lime juice, chili powder and salt over popcorn.
4. Heat about 7 minutes and toss just before serving. Serve warm.



Chipotle Ranch Snack Mix

Yield: 4 quarts

Ingredients

- 1 (1 ounce) package (2 tablespoons) ranch salad dressing mix
- 1/2 teaspoon ground chipotle chili pepper, or chili powder
- 1/4 teaspoon garlic salt
- 4 quarts popped popcorn
- Cooking spray

Directions

1. Stir together ranch salad dressing mix, chipotle pepper and garlic salt in a small bowl.
2. Lightly spray popcorn with cooking spray. Sprinkle 1 tablespoon of the seasoning mix over popcorn; toss and serve.
3. Store remaining seasoning mix in an airtight container for future use.



Chocolate Popcorn Biscotti

Yield: 24-28 cookies

Ingredients

- 1 cup egg substitute
- 1 1/2 tsp. vanilla
- 1 cup + 3 tbsp. sugar, divided
- 3 cups air-popped popcorn, ground in food processor or blender
- 2 1/4-2 1/2 cups flour
- 3/4 cup unsweetened cocoa powder
- 4 tsp. baking powder

Directions

1. Preheat oven to 300 degrees.
2. Line baking sheet with foil and spray with cooking spray.
3. Combine egg substitute, vanilla, and 1 cup sugar in large bowl; mix well.
4. Add popcorn, flour, cocoa powder, and baking powder and mix well; dough will be stiff but continue mixing until all ingredients are well combined.
5. Sprinkle remaining sugar on work surface; divide dough into 3 equal pieces.
6. Roll dough into 8" by 4" by 1/2" logs and roll in sugar lightly on all sides.
7. Transfer logs to baking sheet, leaving a space between them.
8. Bake 25-30 minutes.
9. Remove from oven and allow "logs" to cool for 5 minutes.
10. Cut logs diagonally into 1/2 inch slices.
11. Arrange in a single layer on baking sheet.
12. Bake 10 minutes; turn cookies over and bake 5-10 minutes longer until lightly browned and crisp on both sides.
13. Cool cookies and store in airtight container.



Cinnamon Chocolate Popcorn

Yield: 3 quarts

Ingredients

- 3 quarts popped popcorn
- Butter-flavored cooking spray 9 T.
- powdered cocoa mix (cocoa sweetened with sugar or sugar substitute)
- 3 teaspoon cinnamon

Directions

1. Put popcorn in a large bowl and lightly spray with cooking spray.
2. Sprinkle cocoa mix and cinnamon on popcorn.
3. Toss to coat evenly.
4. Spray and toss again until mixture is well coated.
5. Serve immediately.



Cinnamon Popcorn Crunch

Yield: 4 1/2 quarts

Ingredients

- 3 quarts popped popcorn, unsalted
- 1 can (6 1/2 ounce) salted mixed nuts
- 1 pound light brown sugar
- 1 cup light corn or maple syrup
- 1/2 cup butter or margarine
- 1/2 cup water
- 2 teaspoons salt
- 1 1/2 teaspoons cinnamon

Directions

1. Mix popcorn and nuts in large buttered bowl.
2. Combine sugar, syrup, butter or margarine, water, salt and cinnamon in saucepan.
3. Heat slowly to the boiling point, stirring until sugar melts.
4. Cook to hard crack stage (290-295 degrees Fahrenheit).
5. Pour syrup in a fine stream over popcorn and nuts.
6. Stir until popcorn and nuts are evenly coated with syrup.
7. Spread out on large buttered surface or waxed paper.
8. Separate into bite-size portions with forks. Cool.



Cinnamon Sugar Kettle Corn

Yield: 3 quarts

Ingredients

- 2 tablespoons granulated sugar
- 1/4 teaspoon ground cinnamon
- 1/4 cup vegetable oil
- 1/2 cup popcorn kernels
- 1/2 cup confectioner's sugar
- 1/2 teaspoon kosher salt (or table salt)

Directions

1. Mix granulated sugar and cinnamon together in a small bowl; set aside.
2. In a large pot with a lid, heat oil over medium-high heat until hot, but not smoking. Add popcorn kernels and cover. When kernels begin popping, carefully lift lid and sprinkle in confectioner's sugar. Replace lid and continue cooking, shaking pot frequently, until popping begins to slow. Sprinkle with cinnamon-sugar mixture. Replace lid and continue shaking pot until popping has almost stopped (be careful not to burn). Sprinkle with salt and serve immediately.



Cinnamon-Spice Berry Popcorn

Yield: 4 servings

Ingredients

- 6 cups air-popped popcorn
- 3 tablespoon brown sugar
- 3 tablespoon light corn syrup
- 1 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/8 teaspoon cloves
- 1 1/2 tablespoon light margarine
- 1/2 cup Craisins

Directions

1. Combine brown sugar, corn syrup, spices, and margarine in microwave-safe bowl; cook on High heat for 2 1/2 minutes until bubbly hot.
2. Add Craisins to popcorn; toss with hot sugar mixture until well coated. Cool mixture before serving or store in airtight container.



Cocoa Popcorn Crunch

Yield: About 6 quarts

Ingredients

- 3 cups sugar
- 1/2 unsweetened cocoa powder, sifted
- 1 cup milk
- 2 tablespoons vanilla extract
- 1 teaspoon glycerin, optional (available at drug stores)
- 6 quarts popped popcorn

Directions

1. Place popcorn in a large bowl that has been sprayed with cooking spray; set aside. Line a baking sheet or work surface with waxed paper or foil.
2. Stir sugar, cocoa, milk and vanilla together in a medium saucepan. Cook, stirring occasionally, until mixture registers 250° F on a candy thermometer.
3. Stir in glycerin, if desired, and pour hot mixture over popcorn.
4. Stir to coat popcorn completely.
5. Spread popcorn onto prepared surface and allow to completely. Break into pieces to serve.
6. Store in an airtight container.



Notes

Popcorn will have more sheen with the addition of glycerin.

Coconut Monkey Mix

Yield: 7 cups

Ingredients

- 1 cup flaked coconut (unsweetened or sweetened)
- 6 cups popped popcorn
- 1 tablespoon butter or margarine, melted
- 1 teaspoon sugar
- 1/8 teaspoon salt
- Dash of nutmeg
- 1 cup dried banana chips

Directions

1. Preheat oven to 325° F.
2. Spread coconut in a 13x9-inch baking pan, breaking up any clumps as needed.
3. Bake 10 minutes or until edges of coconut begin to brown.
4. Spread popcorn over coconut and sprinkle with melted butter; toss.
5. Sprinkle popcorn mixture with sugar, salt and nutmeg; toss.
6. Bake 5 minutes longer and toss with banana chips.
7. Serve immediately or cool and store in an airtight container.



Coconut-Popcorn Crunch Pie

Yield: 12 servings

Ingredients

- 2 quarts popped popcorn, unsalted
- 1 can (4 ounce) flaked coconut, toasted
- 1 cup sugar
- 1 cup light corn syrup
- 1/2 cup butter or margarine
- 1/4 cup water
- 2 teaspoons salt
- 1 teaspoon vanilla
- 1 quart vanilla, spumoni or butter pecan ice cream
- Sweetened fresh or defrosted frozen fruit or chocolate sauce, if desired
- 1 12-inch pizza pan.



Directions

1. Mix popcorn and coconut in a large buttered bowl. Combine sugar, syrup, butter or margarine, water and salt in saucepan. Bring to boil over low heat, stirring until sugar dissolves. Continue cooking until syrup reaches the hard crack stage (290-295 degrees Fahrenheit).
2. Stir in vanilla. Pour syrup in fine stream over popcorn mixture; stir until particles are evenly coated with syrup.
3. Turn half of popcorn mixture onto buttered 12-inch pizza pan; spread in thin layer covering bottom of pan. Mark off into wedge-shaped servings. Repeat using remaining popcorn mixture; cool.
4. Cover one layer with ice cream; top with second popcorn layer. Store in freezer. To serve, cut in wedges. Serve plain or with desired fruit or sauce.

Country Cousin Popcorn Balls

Yield: 18 balls

Ingredients

- 2 cups sugar
- 2/3 cup apple juice or water
- 2/3 cup maple syrup
- 1/2 cup butter
- 1 1/2 teaspoons salt
- 1 tsp. vanilla
- 4 quarts warm popped popcorn
- 1 cup honey-roasted, unsalted or salted peanuts
- 1 8-ounce package chopped dates (1 1/2 cups)

Directions

1. Combine sugar, apple juice, syrup, butter and salt in a heavy saucepan.
2. Bring to a boil, stirring occasionally.
3. Remove sugar from sides of pan with a wet brush.
4. Cook, without stirring, until mixture reaches 270 degrees Fahrenheit, or the soft crack stage on a candy thermometer.
5. Add vanilla.
6. Pour mixture over popped popcorn, peanuts and dates; mix well. Wet or butter hands and shape into 3-inch balls.

Notes

1 ounce of unpopped popcorn kernels (2 tablespoons household measure) makes approximately 1 quart of popped popcorn.



Cranberry Almond Popcorn Muffins

Yield: 12 Muffins

Ingredients

- 5 cups popped popcorn
- 1 1/2 cups flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup dried sweetened cranberries
- 1 cup milk
- 1 egg
- 2 tablespoons vegetable oil
- 1/2 teaspoon almond extract
- 1/4 cup sugar mixed with 1 teaspoon cinnamon
- 1/2 cup sliced almonds



Directions

1. Preheat oven to 400° F. Spray a 12- cup muffin pan with cooking spray or line with paper liners; set aside.
2. Blend popcorn in a blender or food processor until finely ground. Pour ground popcorn into a large mixing bowl.
3. Add flour, sugar, baking powder, salt and cranberries and stir until blended; set aside.
4. Beat milk, egg, oil and almond extract together and pour over dry ingredients; stir just until combined.
5. Spoon batter into muffin cups, filling each about half full.
6. Divide almonds among muffin tops and sprinkle with cinnamon sugar.
7. Bake 15-18 minutes or until tops are lightly browned; serve warm with butter.

Cranberry Popcorn Balls

Yield: 18 balls

Ingredients

- 2 cups sugar
- 1 10-ounce package (1 cup) frozen cranberry-orange relish
- 1/2 cup cranberry juice
- 1/2 cup light corn syrup
- 1 teaspoon vinegar
- 1/2 teaspoon salt
- 5 quarts unsalted popped popcorn

Directions

1. Combine all ingredients, except popcorn, in a heavy saucepan.
2. Bring to a boil; lower heat and cook to 250 degrees Fahrenheit on a candy thermometer.
3. Mixture will bubble up in pan, so watch to keep from boiling over.
4. Pour slowly onto hot popcorn and mix until well-coated.
5. Let stand 5 minutes or until mixture can easily be formed into balls.
6. Butter hands and form into 3-inch balls.



Create Your Own Popcorn Bar

Yield: Varies

Ingredients

- Freshly popped popcorn to suit the size of your munching bunch
- *Topping Options:*
 - Popcorn salt & pepper
 - Assorted herbs & spices
 - Nuts (pine nuts, peanuts, slivered almonds, pumpkin seeds, etc.)
 - Cheese crackers
 - Pretzel sticks
 - Dried fruit (raisins, cranberries, apricots, etc.)
 - Grated cheese
 - Chocolate chips
 - Cinnamon, brown sugar, nutmeg



Directions

1. *Stovetop Popping:*

To pop popcorn on a stovetop, cover the bottom of a 3- to 4-quart pan with a thin layer of vegetable oil (don't use butter, it will burn). Place 3 kernels of popcorn in the pan, cover with a loose lid that allows steam to escape, and heat. When the kernels pop, pour in enough popcorn to cover the bottom of the pan, one kernel deep, cover the pan and shake to evenly spread the oil. When the popping begins to slow to a few seconds apart, remove the pan from the stovetop. The heated oil will still pop the remaining kernels.

2. *Assembly:*

Set out a large bowl of popcorn. Put smaller bowls with various popcorn fixings around the big bowl of popcorn. Let each person fill a paper bag or other container with popcorn and top or mix with their desired flavorings.

Crème Brulee with Caramel Popcorn

Yield: 6 servings

Ingredients

For the Crème Brulee:

- 2 cups heavy or whipping cream
- 1 cup milk
- 1 vanilla bean, split lengthwise
- 1/3 cup sugar
- 6 egg yolks
- 1/2 cup light brown or raw sugar

For the Caramel Popcorn:

- 1/2 cup sugar
- 1 tablespoon light or dark corn syrup
- 2 tablespoons water
- 2 tablespoons butter
- 1/2 teaspoon salt
- 3 cups popped popcorn
- 1/4 cup chopped peanuts

Directions

For the Crème Brulee:

1. Preheat oven to 300° F. In a medium saucepan, heat cream, milk and vanilla bean just until mixture begins to simmer. Remove from heat and let steep 15 minutes.
2. In a medium bowl, whisk together sugar and egg yolks until mixture lightens in color and thickens, about 2 minutes. Whisk egg mixture into cream mixture and strain into a clean bowl.
3. Pour mixture into 6 shallow baking dishes (each about 3/4 cup capacity). Place dishes in a roasting pan and pour enough hot water to reach halfway up sides of baking dishes. Bake 30 minutes or until mixture is just set in center. Allow dishes to cool completely; cover and refrigerate 2 to 24 hours.
4. At serving time, sprinkle brown sugar in a thin layer over each dish. Heat under a preheated broiler 1 minute or until sugar is caramelized. (Alternatively, caramelize the sugar with a kitchen propane torch). Serve with Caramel Popcorn sprinkled over top.

For the Caramel Popcorn:

1. Line a large baking sheet with lightly buttered foil. In a medium saucepan, combine sugar, corn syrup and water and bring to a boil.
2. Cook the syrup over medium heat, without stirring, until it becomes amber in color; about 6 minutes.
3. Remove from heat and stir in butter and salt until blended.
4. Stir in popcorn and peanuts until coated.
5. Spread the caramel corn in a single layer onto buttered foil.
6. Allow to cool before breaking into pieces. Store in an airtight container until serving time.



Crispy Crunchy Apple Popcorn

Yield: 7 cups

Ingredients

- 6 cups popped popcorn
- 1 tablespoon butter, melted
- 2 teaspoons sugar
- 1/2 teaspoon cinnamon
- 2 cups dried apple chips

Directions

1. Preheat oven to 300° F.
2. Line a 9 x 13-inch baking pan with foil; butter foil.
3. Spread popcorn in pan and drizzle with melted butter; toss popcorn.
4. Sprinkle popcorn with sugar and cinnamon and toss again.
5. Heat in oven 7 minutes.
6. Sprinkle apple chips over popcorn and heat an additional 3 minutes.
7. Serve warm or cool to room temperature. Store in an airtight container.



Crunchy Popcorn Trail Mix

Yield: 9 cups

Ingredients

- 5 cups popped popcorn
- 3 cups whole grain oat cereal
- 1/3 cup raisins
- 1/3 cup peanuts (or other nuts)
- 1/3 cup sunflower seeds
- 1/4 cup (1/2 stick) butter or margarine
- 6 tablespoon brown sugar
- 2 tablespoon light corn syrup

Directions

1. Stir together popcorn, cereal, raisins and nuts in large microwavable bowl; set aside.
2. Combine butter, brown sugar and corn syrup in small saucepan.
3. Heat until boiling; cook for 3 minutes, stirring occasionally.
4. Pour over popcorn mixture, stirring to coat evenly.
5. Microwave 3-4 minutes, stirring and scrapping bowl after each minute.
6. Spread onto greased cookie sheet; cool.
7. Break into pieces and store in airtight container.



Dilly Lemon Munch

Yield: 2 quarts

Ingredients

- 2 quarts popcorn popped
- 2 tablespoons shredded lemon peel
- 1 teaspoon dill weed Optional: 1/2 teaspoon low-sodium salt

Directions

1. Toss popcorn with lemon peel and dill weed.
2. Flavor enhances as popcorn stands.



Disco Doodle Popcorn Mix

Yield: Varies

Ingredients

- Hot popped popcorn
- Butter-flavored salt
- Nuts (peanuts, almonds, etc.)
- Dried fruit (raisins, apricots, dates, etc.)
- Soy nuts
- Pumpkin seeds
- Carob pieces

Directions

1. Set out a large bowl of popped popcorn; sprinkle with butter-flavored salt.
2. Put bowls of any or all the accompaniments around popcorn.
3. Let each person fill a small bowl with popcorn and top with desired health snacks.



Double Chocolate Popcorn Balls

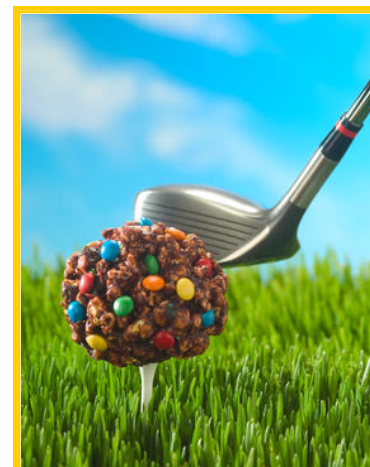
Yield: 18 balls

Ingredients

- 1/2 cup sugar
- 1/2 cup corn syrup
- 1/4 cup butter or margarine
- 2 tablespoons cocoa powder
- 8 cups freshly popped popcorn
- 1 cup "M&M's"® Semi-Sweet Chocolate Mini Baking Bits

Directions

1. Combine sugar, corn syrup, butter and cocoa in medium saucepan; bring to a boil.
2. Add popcorn, stirring until evenly coated. Remove from heat. Stir in "M&M's"® pieces. Cool slightly.
3. Shape into 2" balls.



Easy Oven Caramel Corn

Yield: 5 quarts

Ingredients

Preparation time: 15 minutes

Baking time: 1 hour

- 5 quarts popped popcorn
- 1 cup (2 sticks) butter or margarine
- 2 cups brown sugar, packed firmly
- 1/2 cup light corn syrup
- 1 teaspoon salt
- 1 tablespoon vanilla
- 1/2 teaspoon baking soda

Optional nuts - choose one:

- 1 cup salted peanuts
- 1 cup whole almonds
- 1 cup pecan halves

Directions

1. Preheat oven to 250 degrees F. Line a large, rimmed baking pan (17x 12-inch) with foil and spray lightly with cooking spray.
2. Spray a large mixing bowl (not plastic) lightly with cooking spray and place popcorn inside.
3. Spread optional nuts over popcorn, if desired.
4. In a medium saucepan, over medium heat, combine butter, brown sugar, corn syrup and salt.
5. Bring to a boil over medium heat, stirring constantly.
6. Lower heat and boil 5 minutes, stirring frequently.
7. Quickly stir in vanilla and baking soda.
8. Quickly pour hot mixture over popcorn; stir well to coat.
9. Spread evenly into prepared pan and bake 1 hour, stirring every 15 minutes.
10. Cool completely in pan; store in an airtight container.

Notes

Clean-up tip: Soak saucepan before cleaning.



Edible Popcorn Party Bowl

Yield: 1 bowl

Ingredients

- 10 cups popped popcorn
- 1 1/3 cups sugar
- 1 cup water
- 1/3 cup light corn syrup
- 1/2 teaspoon vinegar
- 1/4 teaspoon salt
- 10 drops food color, optional

Directions

1. Spray the inside of a large, stainless steel bowl with cooking spray and the outside of a 2nd large, stainless steel bowl; set aside.
2. These 2 bowls will be used to form popcorn bowl at end of cooking time. (Note: if one bowl is smaller than the other, spray the outside of the smaller bowl.)
3. Spray a 3rd large bowl with cooking spray and place popped popcorn inside; set aside.
4. Stir sugar, water, corn syrup, vinegar and salt together in a medium sauce pan.
5. Bring mixture to a boil, cover, and boil for 3 minutes to allow steam to wash down sides of pan. Remove lid and attach candy thermometer to pan.
6. Allow mixture to boil, without stirring, until mixture reaches 290° F. Stir in food color, if desired.
7. Working quickly, pour syrup over popcorn and toss with a large spoon until popcorn is thoroughly coated.
8. Pour popcorn mixture into first prepared bowl and use a spoon to push mixture evenly up onto sides of bowl.
9. Firmly press second prepared bowl onto popcorn to form popcorn bowl. Allow popcorn bowl to cool completely between stainless steel bowls.
10. To serve, tip popcorn bowl out and place on platter.
11. Fill with popcorn to serve.



English Toffee Popcorn Bars

Yield: 20 bars (4 by 2 inch)

Ingredients

- 2 1/2 quarts popped popcorn
- 1 cup peanuts
- 1 cup flaked coconut, toasted

Toffee:

- 1 1/2 cups butter or margarine
- 1 1/2 cups sugar 3 tablespoons water
- 4 1/2 teaspoons light corn syrup

Chocolate Topping:

- 1 1/2 cups (9 ounces) chocolate pieces
- 1 tablespoon shortening

Directions

1. Combine popcorn, peanuts and toasted coconut.
2. Cover bottom of a buttered 15 1/2 by 10 1/2 by 1-inch jelly-roll pan with half popcorn mixture.
3. Keep filled pan and remaining popcorn mixture warm in a preheated 200 degree Fahrenheit oven.

Toffee:

1. Melt butter over low heat in a heavy 2-quart saucepan.
2. Add sugar and blend well.
3. Continue to cook over low heat stirring constantly until mixture reaches a full boil.
4. Add water and corn syrup; mix well.
5. Wash down sides of pan with a pastry brush dipped in water to remove any sugar granules.
6. Cook and stir over low heat, until mixture reaches soft-crack stage on a candy thermometer (280 degrees).
7. Immediately pour mixture over warm popcorn in jelly-roll pan, making certain all popcorn is covered.
8. Quickly spread and press remaining popcorn mixture into hot toffee.
9. Set aside to cool.

Chocolate topping:

1. Melt chocolate and shortening over low heat.
2. Spread over popcorn mixture, making certain any loose pieces are held in place.
3. Cool. Cut into bars. May be wrapped in plastic wrap for storage.



Five-Spice Popcorn

Yield: About 3 quarts

Ingredients

- 2 1/2 quarts popped popcorn
- 1 cup Chow Mein noodles, optional
- 1/2 cup peanuts
- 1/3 cup peanut oil
- 2 tablespoons soy sauce
- 1 teaspoon five-spice powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon sesame salt or salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon cayenne pepper
- 1/8 teaspoon sugar

Directions

1. Keep popcorn, noodles and peanuts warm.
2. Combine remaining ingredients and mix thoroughly.
3. Slowly pour over popcorn mixture, tossing to blend.
4. Pour into a large roasting pan.
5. Heat in a 300-degree Fahrenheit oven for 5-10 minutes, stirring once.



Ginger Sesame Popcorn Brittle

Yield: 2 pounds

Ingredients

- 8 cups popped popcorn
- 1/2 cup (1 stick) unsalted butter
- 1 cup light corn syrup
- 2 cups sugar
- 1/3 cup toasted sesame seeds
- 1 tablespoon black sesame seeds, optional
- 1/2 cup finely diced candied ginger
- 1 teaspoon vanilla
- 1/2 teaspoon salt

Directions

1. Lightly butter a sheet pan or jelly roll pan; set aside.
2. Spray a large metal bowl with cooking spray and place the popcorn inside.
3. Measure all ingredients and have ready before cooking.
4. Melt the butter in a large saucepan over medium heat.
5. Stir in corn syrup and sugar until blended.
6. Attach a candy thermometer to saucepan and cook, stirring often, until mixture registers 290° F.
Remove pan from heat.
7. Working quickly, stir in sesame seeds, candied ginger, vanilla and salt until blended.
8. Pour sugar mixture over popcorn and stir to coat thoroughly.
9. Pour mixture out onto prepared pan and spread into single layer.
10. Allow to cool completely before breaking into chunks.
11. Store in an airtight container



Gingersnap Popcorn Snack Mix

Yield: 2 quarts

Ingredients

- 2 quarts popped popcorn
- Butter flavored cooking spray
- 1/3 cup granulated sugar substitute
- 2 teaspoon ground ginger
- 1/2 teaspoon freshly ground nutmeg
- 1/4 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 1/8 teaspoon freshly ground black or white pepper

Directions

1. Preheat oven to 325° F.
2. Spread popcorn on baking sheet and spray lightly with the cooking spray.
3. Combine remaining ingredients in a small bowl and sprinkle evenly over popcorn.
4. Spray again with cooking spray and toss to coat evenly.
5. Bake 7 minutes and serve warm.



Grab and Go Pizza Popcorn

Yield: 6 quarts

Ingredients

- 6 quarts popped popcorn olive oil cooking spray
- 1 cup grated Parmesan cheese
- 2 teaspoons garlic salt
- 2 teaspoon paprika
- 1 tablespoon Italian seasoning

Directions

1. Place popcorn in a large, sealable plastic container (or in a 2.5 gallon plastic sealable bag).
2. Spray popcorn lightly with cooking spray.
3. Sprinkle cheese, garlic salt, paprika and Italian seasoning over popcorn and shake to distribute evenly.
4. To serve, scoop popcorn into reusable plastic cups.

Notes

Preparation time: 5 minutes



Halloween Heaven

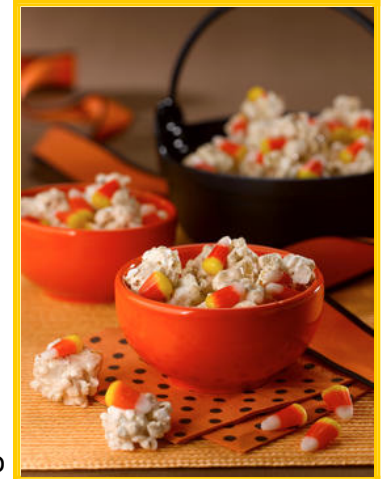
Yield: Varies

Ingredients

- 8 cups air-popped popcorn
- 7 ounces marshmallow cream
- 1/2 cup reduced fat peanut butter
- 1 cup candy corn

Directions

1. Combine marshmallow cream and peanut butter in a large bowl; mix until smooth.
2. Stir in popcorn and candy corn and mix until coated evenly.
3. Drop by heaping spoonfuls on wax paper or non-stick surface and allow to cool.
4. Store in airtight container.



Halloween Jack-O-Lantern Popcorn Balls

Yield: 8 balls (4-inch)

Ingredients

- 3 quarts popped popcorn
- 4 tablespoons (1/2 stick) butter or margarine
- 3 cups miniature marshmallows
- 3 tablespoons (1/2 of a 3-ounce box) orange gelatin dessert mix
- Candy corn, jellybeans and sour green apple candy sticks, licorice string, dried fruit, etc.

Directions

1. Spray a large mixing bowl lightly with cooking spray and place popcorn inside.
2. In a medium saucepan, melt butter over low heat. Stir in marshmallows and gelatin dessert powder until marshmallows are melted and mixture is smooth. Pour over popcorn and mix well until coated.
3. Spray hands with cooking spray and press firmly to form into balls. Place balls on wax paper. Press candy decorations into balls to form eyes, a stem and a Jack-O-Lantern grin. Serve immediately or wrap individually in plastic wrap for storage. Add a ribbon tie to plastic wrap as a decorative closure.

Notes

Clean-up tip: Soak saucepan before cleaning.



Happy Halloween Mini Popcorn Balls

Yield: About 16 balls

Ingredients

- 10 cups popped corn
- 1 (1-lb.) bag miniature marshmallows
- 1/4 cup (1/2 stick) butter or margarine
- 1 cup diced dried fruit (papaya, mango or peaches)
- 1 cup butterscotch chips
- Orange food coloring

Directions

1. Place popcorn, fruit and butterscotch chips in large bowl; set aside.
2. Heat marshmallows and butter in a large saucepan over low heat until melted and smooth.
3. Stir in several drops of food coloring.
4. Pour over popcorn and candy, tossing to coat evenly. Cool 5 minutes.
5. Grease hands and form into 3-inch balls.



Notes

HAUNTED POPCORN HANDS

Clear Polyethylene food service gloves

Candy corn

Popcorn

Ribbon or yarn

Place 1-3 pieces of candy corn at the end of each finger (depending on size of glove), pointy side first, to make fingernails. Fill the glove with popcorn and tie it off with ribbon or yarn.

Herbed Popcorn Chili and Soup Topper

Yield: 4 cups

Ingredients

- 4 cups air-popped popcorn
- Butter or original flavor cooking spray
- 1/4 teaspoon parsley flakes
- 1/4 teaspoon thyme
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried oregano
- 1/4 teaspoon Cajun Creole seasoning or chili powder

Directions

1. Place popcorn in a large, clean paper bag.
2. Spray popcorn lightly with cooking spray, about 5 quick sprays.
3. Sprinkle parsley, thyme, basil, oregano and Cajun Creole seasoning onto popcorn.
4. Close bag and shake to distribute seasoning.
5. Sprinkle on chili or soup at serving time.

Notes

Makes a great snack too!



Holiday Popcorn Snowman

Yield: 10 balls, 5 snowmen (2 balls each)

Ingredients

- 10 cups popped popcorn
- 1 (1-lb.) package large marshmallows
- 1/4 cup (1/2 stick) butter or margarine
- 1 teaspoon vanilla
- Decorations: sprinkles, licorice, gum drops, cinnamon candies, etc.

Directions

1. Melt marshmallows and butter in a large saucepan.
2. Remove from heat and stir in vanilla.
3. Let stand for 5 minutes.
4. Pour over popcorn and stir.
5. Butter hands well and form into balls.
6. Decorate as desired



Homerun Sugar Corn

Yield: 8 cups

Ingredients

- 1/2 cup unpopped popcorn
- 3 tablespoons white sugar
- 1/4 cup vegetable oil for popping

Directions

1. Heat oil in medium sized pan until hot.
2. Add popcorn and sprinkle all of the sugar over it.
3. Cover and shake continuously until popped.



Honey Mustard Snack Mix

Yield: 1 quart

Ingredients

- 1 quart popped popcorn
- 2 teaspoon honey
- 1 teaspoon dry mustard
- 1/2 teaspoon cumin powder
- 1/4 teaspoon salt
- 1/8 teaspoon ground white or black pepper

Directions

1. Preheat oven to 325° F.
2. Spread popcorn on a baking sheet. Drizzle honey over popcorn and sprinkle with dry mustard, cumin, salt and pepper.
3. Bake about 9 minutes and toss just before serving. Serve warm.



Hoppity Poppity Easter Eggs

Yield: 16 eggs

Ingredients

- 10 cups freshly popped popcorn
- 1 cup pastel colored jelly beans
- 1/4 cup butter or margarine
- 1 package (10 1/2 oz.) miniature marshmallows
- 1 package (3 oz.) blueberry, strawberry or lemon gelatin

Directions

1. Combine popcorn and jelly beans in large bowl; set aside.
2. Microwave butter and marshmallows in large glass bowl on HIGH for 2 minutes or until marshmallows are puffed.
3. Stir in gelatin. Pour marshmallow mixture over popcorn and jelly beans.
4. Mix lightly until coated.
5. Shape into 16 (2-inch) eggs with greased hands.



Hot Mustard Popcorn

Yield: 2 quarts

Ingredients

- 2 quarts popcorn popped
- 1/4 cup oil
- 1 teaspoon mustard (dry)
- 1/2 teaspoon thyme
- 1/4 teaspoon ground black pepper Dash cayenne pepper
- Optional: 1/2 teaspoon low-sodium salt

Directions

1. Keep popcorn warm. Mix seasonings together.
2. Add to popped popcorn and mix thoroughly.



Hot Wasabi Popcorn

Yield: 8 cups

Ingredients

- 8 cups popped popcorn, warm
- 3 tablespoons butter or margarine
- 2 teaspoons prepared wasabi
- 1/2 teaspoon kosher salt
- 1/2 teaspoon sugar, optional

Directions

1. Place popcorn in a large bowl.
2. Microwave butter 20 seconds or until melted; stir in wasabi until well blended.
3. Drizzle wasabi butter over popcorn and stir to distribute.
4. Sprinkle with salt and sugar, if desired, and stir again.



Indonesian Popcorn

Yield: About 5 quarts

Ingredients

- 5 quarts popped popcorn
- 1 cup dried banana chips
- 1/2 cup peanut butter
- 2 teaspoons vegetable oil
- 1 teaspoon soy sauce
- 1/4 teaspoon ground garlic
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper

Directions

1. Combine popped popcorn and banana chips in a roasting pan.
2. In a small saucepan, stir together peanut butter and oil until blended; add seasonings and heat.
3. Pour peanut butter mixture over popped popcorn and toss to coat. Heat in 300-degree Fahrenheit oven for 10 minutes, stirring several times.



Lemon Pepper and Parmesan Popcorn

Yield: 6 cups

Ingredients

- 6 cups popped popcorn
- 2 tablespoons butter or margarine
- 3 tablespoons grated Parmesan cheese
- 1 1/2 teaspoons lemon pepper

Directions

1. Heat oven to 350° F.
2. Place popcorn in a 9 x 13-inch baking pan that has been lined with foil; set aside.
3. Place butter in small bowl and microwave about 20 seconds or until melted.
4. Pour butter over popcorn and toss to coat.
5. Sprinkle Parmesan cheese and lemon pepper over popcorn and toss again.
6. Bake 7-10 minutes or until heated through.
7. Toss again just before serving. Serve immediately or cool completely and store in an airtight container.



Light Yummy Yogurt Popcorn

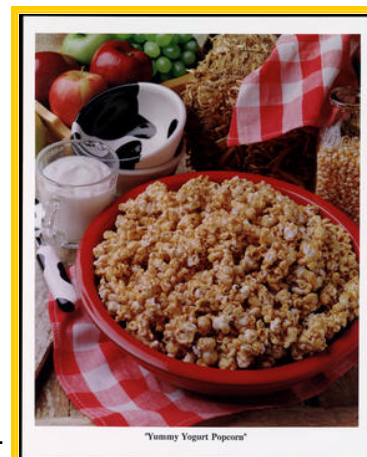
Yield: 2 1/2 quarts

Ingredients

- 2 1/2 quarts popped popcorn (air popped)
- 1 cup plain non-fat yogurt
- 6 oz. light pancake syrup
- 2 teaspoons maple or caramel extract

Directions

1. Put popped popcorn in a large bowl and keep warm.
2. In a 2 1/2 quart saucepan, combine yogurt and light pancake syrup.
3. Bring to 225° on a candy thermometer and remove immediately from heat.
4. Add maple or caramel extract.
5. Pour over popped popcorn, stirring to coat.



Lime Pickle Popcorn Snack Mix

Yield: About 2 1/2 quarts

Ingredients

- 1 tablespoon vegetable oil
- 1 1/2 teaspoons mustard seeds
- 1 tablespoon lime juice
- 1 teaspoon dill pickle brine or white vinegar
- 3/4 teaspoon freshly ground black pepper
- 1/2 teaspoon salt
- 1/4 teaspoon turmeric
- 1/8 teaspoon cayenne pepper
- 3 quarts popped popcorn

Directions

1. In a 6-quart Dutch oven, heat oil over medium heat.
2. Add mustard seeds: cover and cook about 1-2 minutes or just until the seeds stop popping (be careful not to burn seeds).
3. Reduce heat and stir in lime juice, pickle brine, pepper, salt, turmeric and cayenne pepper.
4. Stir in popcorn until well coated.
5. Serve immediately or spread popcorn mixture on sheets of foil to cool. Store in an airtight container.



Maple Pumpkin Spice Popcorn

Yield: 5 cups

Ingredients

- 2 tablespoons brown sugar
- 2 tablespoons maple syrup
- 1 1/2 teaspoons pumpkin spice mix
- 1 tablespoon butter or margarine
- 1/2 cup chopped pecans, optional
- 5 cups popped popcorn

Directions

1. In a large saucepan or pot, heat brown sugar, maple syrup and pumpkin pie spice mix over medium heat.
2. Cook, stirring, 3 minutes or until sugar is dissolved and mixture is bubbling.
3. Stir in butter until melted and well blended.
4. Add pecans, if desired, and popcorn and stir until well coated.
5. Allow mixture to cool before serving. Serve immediately or store in an airtight container.



Marmalade Popcorn Balls

Yield: 15 balls

Ingredients

- 1 1/2 cups sugar
- 1 1/4 cups water
- 1 cup orange marmalade
- 1/2 teaspoon salt
- 1/2 cup light corn syrup
- 1 teaspoon vinegar
- 5 quarts popped popcorn

Directions

1. Combine sugar, water, marmalade, salt, light corn syrup and vinegar in a saucepan; bring to a boil, stirring until sugar dissolves.
2. Cook to hard-ball stage (250 degrees Fahrenheit).
3. Pour slowly over popped popcorn and mix thoroughly.
4. Butter hands and shape into 2 1/2-inch balls



Mighty Magical Popcorn Cheeseballs

Yield: About 16

Ingredients

- 8 cups popped popcorn
- 2 tablespoons butter
- 1/2 cup finely shredded cheddar cheese

Directions

1. Place popcorn in a large bowl.
2. Melt butter and cheese in a small pan over low heat, till just melted.
3. Dribble the butter and cheese mixture over popcorn and mix thoroughly to coat.
4. Form mixture into balls, using about 1/2 cupful for each.
5. Serve immediately or wrap and refrigerate.



Mocha Popcorn

Yield: About 6 quarts

Ingredients

- 3 cups sugar
- 1/3 unsweetened cocoa powder, sifted
- 1 tablespoon espresso powder or instant coffee granules
- 1 cup milk
- 6 quarts popped popcorn
- 1/4 cup powdered sugar

Directions

1. Place popcorn in a large bowl that has been sprayed with cooking spray; set aside.
2. Line a baking sheet or work surface with waxed paper or foil.
3. Stir sugar, cocoa, instant coffee and milk together in a large saucepan.
4. Cook until mixture registers 250° F on a candy thermometer, stirring occasionally.
5. Pour hot mixture over popcorn; stir to coat popcorn completely.
6. Spread popcorn onto prepared surface and allow to cool.
7. Sprinkle with powdered sugar.
8. Break into pieces to serve. Store in an airtight container.



Mushroom Crusted Tilapia

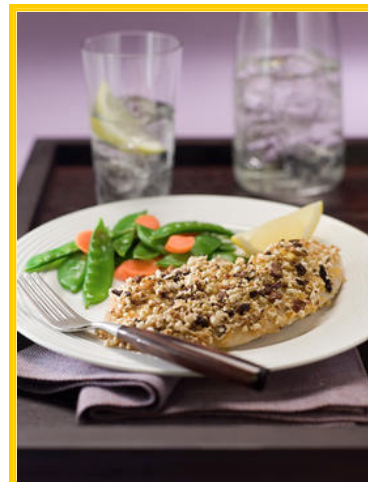
Yield: 4 filets

Ingredients

- 2 cups popped popcorn
- 1/2 cup dried shiitake or porcini mushrooms
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 egg
- 1 tablespoon vegetable oil
- 4 (1 1/4 lbs) tilapia filets Lemon wedges, for serving

Directions

1. Place popcorn, mushrooms, onion powder, garlic powder and salt in a blender (or food processor) and blend until powdery and almost smooth; pour into a wide, shallow bowl.
2. Beat egg in a shallow bowl; set aside.
3. Heat oil in a large, non-stick skillet over medium-high heat.
4. Dip tilapia into egg and then into popcorn mixture, coating both sides. Cook tilapia about 3 minutes per side or until fish is golden and center is cooked.
5. Serve with lemon wedges.



Notes

Variation: Substitute boneless, skinless chicken breasts for tilapia and adjust cooking time as needed.

Nacho-Cheese Popcorn

Yield: 2 1/2 quarts

Ingredients

- 1/3 cup cooking oil
- 3 or 4 dried chilies
- 1 large clove garlic, cut into quarters
- 1 teaspoon cumin seed
- 1/3 cup unpopped popcorn
- 3 tablespoons hot oil
- 1/3 cup Parmesan cheese
- 1 teaspoon paprika
- 1/2 teaspoon salt

Directions

1. Place cooking oil, chilies, garlic and cumin seed in a small saucepan.
2. Cook over low heat for 3 minutes; let stand 10 minutes.
3. Strain.
4. Use 3 tablespoons of seasoned oil for popping corn; reserve the rest.
5. This makes about 2 1/2 quarts popped popcorn. Pour remaining oil over popped popcorn, tossing to coat.
6. Mix Parmesan cheese, paprika and salt.
7. Sprinkle over popped popcorn, tossing to mix.

Notes

A larger amount of hot oil may be made and stored for future use.



Nutty 'n' Natural Popcorn

Yield: 3 quarts

Ingredients

- 2 tablespoons sunflower seed kernels
- 2 tablespoons almonds, finely ground
- 2 tablespoons walnuts or hazelnuts, finely ground
- 2 tablespoons wheat germ
- 4-6 tablespoons melted margarine or butter
- 1 6-ounce package (1 2/3 cups) chopped dried fruits and raisins
- 2 1/2 quarts popped popcorn

Directions

1. Finely grind sunflower kernels and nuts in a food processor or blender.
2. Pour melted margarine over popcorn.
3. Sprinkle with ground nuts and wheat germ; toss to mix.
4. Stir in dried fruits.



Nutty Popcorn Fudge

Yield: 32 squares

Ingredients

- 4 cups popped popcorn
- 1 (18 oz.) package semi-sweet chocolate chips
- 1 (14 oz.) can sweetened condensed milk
- 2 tablespoon butter or margarine
- 1 cup toasted slivered almonds
- 1 teaspoon vanilla

Directions

1. Line 9" x 13" pan with foil; set aside.
2. Melt chips, condensed milk and butter in large saucepan, stirring until smooth; remove from heat.
3. Stir in popcorn, nuts and vanilla.
4. Spread mixture evenly in prepared pan.
5. Chill 2 hours or until firm.
6. Remove from pan and cut into squares.



Peachy Keen Popcorn Snack

Yield: Serves: 5

Ingredients

- 10 cups air-popped popcorn
- 1/2 cup dried blueberries
- 1 cup fat-free peach yogurt
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/3 cup light corn syrup

Directions

1. Place popped popcorn and dried blueberries in a large bowl and keep warm.
2. Combine yogurt, sugar, and corn syrup in 2 ½ quart saucepan; cook over medium heat, stirring constantly until syrup forms thick, "ropy" threads that drip from the spoon.
3. Pour over popped popcorn, stirring to coat.



Peanut Butter Cups

Yield: 24 cups

Ingredients

- 1/2 cup peanut butter
- 1/2 cup butter or margarine
- 1 package (10 1/2 oz.) miniature marshmallows
- 6 cups freshly popped popcorn
- 6 cups spoon-size shredded wheat
- 1 cup dry roasted peanuts
- 1 cup raisins

Directions

1. Melt peanut butter and butter in large microwaveable bowl over HIGH heat for 1 minute.
2. Add marshmallows and heat another minute or until marshmallows puff; stir.
3. Add popcorn, shredded wheat, peanuts and raisins; stir gently.
4. Place paper liners into two 12-cup muffin pans.
5. Divide mixture into 24 cups.
6. Bake at 250° for 10 minutes.
7. Store "cups" in airtight container.



Peanut Butter Popcorn Balls

Yield: 14 - 18 balls

Ingredients

- 1/2 cup sugar
- 1/2 cup light corn syrup
- 3 tablespoons butter or margarine
- 3 tablespoons peanut butter
- 8 cups popped popcorn
- 1 cup candy-coated peanut candy

Directions

1. Line a baking sheet or work surface with waxed paper; set aside.
2. Stir sugar, corn syrup, butter and peanut butter together in a large saucepan.
3. Bring to a full boil over medium heat.
4. Stir in popcorn until well coated.
5. Remove pan from heat and stir candy pieces gently into mixture.
6. Allow mixture to cool just enough to allow handling.
7. Using an ice cream scoop or buttered hands, shape mixture into 2-inch balls and place on waxed paper to cool.
8. Wrap each ball in plastic wrap and store in an airtight container.



Peanut Butter Popcorn Squares

Yield: 12 good-sized squares

Ingredients

- 1 cup light corn syrup
- 1 cup sugar
- 1 cup peanut butter -- smooth or crunchy
- 2 quarts popped popcorn

Directions

1. Combine corn syrup, sugar and peanut butter in a large saucepan.
2. Bring to a boil while stirring constantly.
3. Over low heat, boil for three minutes. Remove from the heat and add popcorn.
4. Toss with wooden spoons (mixture will be hot) to coat well and press into a greased 13 x 9 x 2 inch pan. Cool and cut into squares.



Perfect Picnic Popcorn Squares

Yield: Serves: 12

Ingredients

- 1 cup light corn syrup
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 cup reduced fat peanut butter
- 3/4 cup raisins
- 8 cups air-popped popcorn

Directions

1. Combine corn syrup, sugar, brown sugar, and peanut butter in a large saucepan.
2. Bring to a boil over low heat, stirring constantly; boil 2-3 minutes. Remove saucepan from heat.
3. Combine popcorn and raisins in large bowl; pour hot mixture over popcorn and toss carefully with wooden spoons to mix until well-coated.
4. Spray 9 x 13-inch baking dish with cooking spray; press popcorn mixture into pan and cool completely.
5. Cut into squares and serve.



Pop-a-rif-ic Popcorn Balls

Yield: 14 balls

Ingredients

- 3 quarts popped popcorn, unsalted
- 1 (1-lb.) pkg. marshmallows
- 1/4 cup butter or margarine

Directions

1. Place popped popcorn in a large bowl.
2. In a large saucepan, cook marshmallows and butter or margarine over low heat until melted and smooth.
3. Pour over popcorn, tossing gently to mix well. Cool five minutes.
4. Butter hands well and form
5. 2 1/2 inch balls. Makes about 14 balls.
6. to color the popcorn balls, add a few drops of food coloring to the smooth marshmallow mixture.
7. Mix well to distribute color evenly, then pour over popcorn as instructed.



Popcorn and Peanut Truffles

Yield: About 30 pieces

Ingredients

- 6 cups popped popcorn
- 1 cup roasted and salted peanuts
- 1 (12 ounce) package semisweet chocolate chips
- 1/2 cup honey

Directions

1. Stir popcorn and peanuts together in a large bowl; set aside.
2. In microwave-safe bowl, heat chocolate chips 10 seconds. Stir chips and repeat, stirring after each 10 seconds, until chips are melted. Warm honey in microwave 10 seconds and stir into chocolate until well blended.
3. Pour chocolate mixture over popcorn mixture and stir until popcorn is evenly coated. Using a small ice cream scoop, push popcorn mixture into scoop and release onto wax paper to form 'truffles'. Refrigerate until firm. Store truffles in an airtight container up to 5 days.



Popcorn Biscotti

Yield: 3 dozen cookies

Ingredients

- 3 eggs 1/2 teaspoon vanilla
- 2 cups flour, plus more for shaping
- 1 cup sugar
- 1 teaspoon baking soda
- 1/8 teaspoon salt
- 3 cups popped popcorn
- 1/2 cup raisins, currants or chopped, dried apricots, optional

Directions

1. Preheat oven to 300° F.
2. Spray two baking sheets with cooking spray; set aside.
3. Beat eggs and vanilla together in a large mixing bowl.
4. Sift together flour, sugar, baking soda and salt.
5. Stir flour mixture thoroughly into egg mixture.
6. Stir in popcorn and raisins, if desired. (Dough will be sticky.)
7. Spread a little flour on a work surface.
8. Turn dough out onto work surface and divide into 3 equal pieces.
9. Sprinkle flour over dough as needed to prevent sticking and roll each piece of dough into a log about 8 inches long and 2 inches wide.
10. Transfer logs to baking sheets, allowing space between for spreading.
11. Bake 30 minutes and remove from oven (do not turn off oven.) Allow cookie logs to cool about 5 minutes and transfer to cutting surface.
12. Cut logs diagonally into 1/2-inch slices.
13. Place cookies back on baking sheets in a single layer. Return cookies to oven and bake 20 minutes, turning cookies over after 10 minutes.
14. Cool cookies on racks and store in an air-tight container.



Popcorn Caramel Apples

Yield: 4 apples

Ingredients

- 1 quart freshly popped popcorn
- 1 (9.5 oz) package caramels, unwrapped (35 caramels)
- 1/4 cup light cream or “half and half”
- 4 lollipop sticks (or wooden candy apple sticks)
- 4 apples
- 1/2 cup chocolate chips
- Sugar sprinkles
- Decorative ribbon, optional

Directions

1. Place popcorn in a large bowl; set aside. Place a sheet of waxed paper on work surface.
2. Heat caramels and cream in a small saucepan over medium-low heat. Stir frequently until caramels are melted and cream is blended into caramels.
Push a stick into an apple center and dip into caramel. Spoon caramel over apple to coat.
3. Place caramel-coated apple into bowl of popcorn and press popcorn onto caramel to cover. Place apple on waxed paper to set; repeat with remaining apples.
4. Place chocolate chips in a small, resealable plastic bag. Microwave 10 seconds and press chips to aid melting. Repeat, heating at 10-second intervals, until chips are completely melted. Cut a small corner off bag and squeeze chocolate onto each apple allowing chocolate to drip down sides. Sprinkle with sugar sprinkles.
5. Tie a bow to each apple stick, if desired. To serve, cut apple into slices.



Popcorn Cereal Bowl

Yield: One bowl

Ingredients

Freshly popped popcorn makes a quick and delicious breakfast cereal. Popular in Colonial America, popcorn for breakfast is fun and easy to prepare.

Directions

1. Place popcorn in a bowl and add cold milk, just like any breakfast cereal.
2. Add a teaspoon or two of sugar (or cinnamon sugar!) and your choice of the following stir-ins:
 - Dried fruit such as raisins, dates, apples and currants
 - Nuts, such as sliced almonds, toasted walnuts, pine nuts or pecan pieces
 - Fresh fruit such as sliced bananas, strawberries or raspberries
 - Tropical touches such as coconut flakes, dried papaya and pineapple pieces
 - Mix and match stir-ins! Create your own combinations!



Popcorn Chipwiches

Yield: 12 dessert sandwiches

Ingredients

- 2 1/2 quarts popped popcorn
- 1 1/2 cup light brown sugar
- 3/4 cup dark corn syrup
- 1/2 cup butter
- 1 tablespoon vinegar
- 1/2 teaspoon salt
- 1 6-ounce package chocolate pieces
- 1/2 cup chopped walnuts
- 2 pints brick-style vanilla ice cream.

Directions

1. Keep popcorn warm. In a three-quart saucepan, combine brown sugar, corn syrup, butter, vinegar and salt.
2. Cook and stir until sugar dissolves. Continue to cook until hard ball stage (250 degrees Fahrenheit on candy thermometer).
3. Pour syrup over popped popcorn; stir to coat.
4. Add chocolate pieces and nuts; stir just to mix.
5. Pour into two 13 x 9 x 2 inch pans, spreading and packing firmly.
6. Cool.
7. In each pan, cut 12 rectangles.
8. Cut each pint of ice cream into 6 slices.
9. Sandwich ice cream between two popcorn rectangles.



Popcorn Con Pesto

Yield: 5 quarts

Ingredients

- 5 quarts popped popcorn
- 1/2 cup melted butter
- 1 tablespoon dried basil leaves, crushed
- 1 teaspoon dried parsley, crushed
- 1 teaspoon garlic powder
- 1/3 cup Parmesan cheese
- 1/2 cup pine nuts (optional)

Directions

1. Put popped popcorn in a large bowl and keep warm.
2. In small saucepan, melt the butter; add basil, parsley, garlic, Parmesan cheese and nuts.
3. Stir to blend.
4. Pour over popped popcorn, stirring well.

Notes

Dried thyme or oregano, or combination of ingredients, may be used in place of basil.



Popcorn Crusted Macaroni and Cheese

Yield: 4 servings

Ingredients

- 8 ounces elbow macaroni
- 4 tablespoons butter, divided
- 2 tablespoons flour
- 1 teaspoon dry mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups milk
- 1-8 oz. (2 cups) package shredded sharp cheddar cheese
- 5 cups popped popcorn
- 1/2 teaspoon parsley flakes

Directions

1. Preheat oven to 350° F.
2. Butter an 8x8-inch baking pan with 1 tablespoon butter; set aside.
3. Cook and drain macaroni according to package directions; set aside.
4. Melt 2 tablespoons butter in a medium saucepan over medium heat.
5. Whisk in flour, mustard, salt and pepper; cook 2 minutes, stirring frequently.
6. Whisk in milk and cook, stirring frequently, until mixture thickens; about 10 minutes.
7. Stir in cheese until cheese is melted and sauce is smooth.
8. Stir macaroni into sauce; pour macaroni mixture into prepared pan.
9. Melt remaining tablespoon of butter and toss with popcorn and parsley flakes.
10. Spread popcorn over macaroni and bake 10 minutes.



Popcorn Diner Meatloaf

Yield: 6 servings

Ingredients

Preparation time: 10 minutes

Baking time: 1 hour

- 5 cups popped popcorn
- 1 1/4 pounds extra lean ground beef or turkey
- 1/4 cup chopped celery
- 1/4 cup chopped onion
- 1/4 cup 2% milk
- 1 egg
- 2 tablespoons chopped parsley
- 1 clove garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 cup chili sauce or ketchup

Directions

1. Preheat oven to 350° F.
2. Spray an 8x4-inch loaf pan with cooking spray; set aside.
3. Process popcorn in a blender or food processor until finely ground; pour into a large bowl.
4. Add ground beef, celery, onion, milk, egg, parsley, garlic, salt and pepper.
5. Mix until thoroughly blended.
6. Press meat mixture into pan; spread chili sauce over top.
7. Bake for 1 hour, or until cooked through.
8. Allow to cool 15 minutes before slicing.



Popcorn Granola Snack Bars

Yield: 16 bars

Ingredients

- 1/2 cup honey
- 2/3 cup peanut butter
- 1 cup granola cereal
- 1 cup roasted and salted peanuts
- 3 cups popped popcorn

Directions

1. Line an 8 or 9-inch square baking pan with foil.
2. Spray foil lightly with cooking spray; set aside.
3. Heat honey in a large saucepan until boiling.
4. Stir in peanut butter until well blended.
5. Remove pan from heat and stir in granola, peanuts and popcorn until coated.
6. Press mixture evenly into prepared pan.
7. Refrigerate until cool; cut into bars to serve.

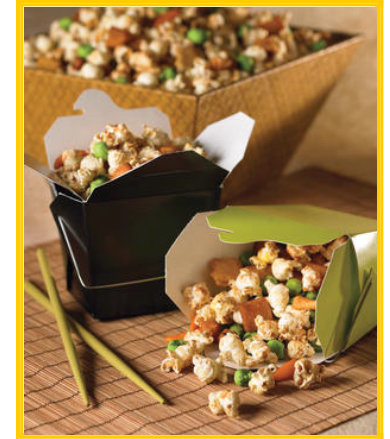


Popcorn Medley

Yield: 2 quarts

Ingredients

- 6 tablespoons butter or margarine
- 1 tablespoon Worcestershire sauce
- 1 teaspoon seasoned salt
- 1/2 teaspoon garlic powder
- 1 quart popped popcorn, unsalted
- 1 can (3 oz.) chow mein noodles (about 2 cups)
- 1 1/2 cups bite-sized shredded wheat biscuits
- 1 cup pecan halves
- 1 teaspoon basil



Directions

1. In a large frying pan, melt butter or margarine.
2. Stir in Worcestershire sauce, salt and garlic powder. Add popcorn, noodles, wheat biscuits and pecans; toss gently until well-mixed.
3. Sprinkle with basil.
4. Spread out on cookie sheet and heat in 250-degree Fahrenheit oven for 45 minutes, stirring occasionally.
5. Cool.

Popcorn Party Cake

Yield: 10 slices

Ingredients

- 4 quarts plain popped popcorn
- 3/4 cup peanuts
- 3/4 cup gum drops or gummi candies
- 1/2 cup (1 stick) butter or margarine
- 1/4 cup light corn syrup
- 1 cup brown sugar
- 1/2 teaspoon vanilla extract
- 3/4 cup small sugar-coated candies (M&M's, Smartees, etc.)
- Assorted lollipops

Directions

1. In a large bowl that has been sprayed with cooking spray, place popcorn, peanuts and gum drops; set aside.
2. Lightly spray a bundt pan with cooking spray; set aside.
3. Heat butter, corn syrup and brown sugar in a large saucepan over medium heat, stirring constantly.
4. Bring mixture to a boil and cook, stirring constantly, 2 minutes.
5. Remove from heat and stir in vanilla.
6. Pour hot syrup over popcorn mixture and quickly stir to coat thoroughly.
7. Add small candies and quickly stir just until evenly distributed.
8. Spoon into bundt pan; gently pushing mixture into pan.
9. Cover pan lightly and allow to cool at room temperature 4 hours or longer.
10. Invert cake onto serving platter.
11. Push lollipops into top of cake before serving.



Popcorn Party Pizza

Yield: 8 slices

Ingredients

- 3 tablespoons butter
- 1 (10.5 ounce) bag mini marshmallows
- 2 quarts popped popcorn
- 1 (0.68 ounce) tube red piping gel
- 1 package red raspberry fruit roll-up
- Green jelly beans, coconut, candy-coated chocolate pieces, etc. for decorating, as desired

Directions

1. Spray a 12-inch pizza pan with cooking spray; set aside.
2. Heat butter in a large sauce pan over medium heat.
3. Stir in marshmallows until marshmallows are melted.
4. Stir in popcorn until well coated.
5. Spread mixture evenly onto prepared pizza pan.
6. Drizzle red piping gel over “pizza” for “sauce”.
7. Cut small circles (about 1 1/4 inch diameter) from fruit roll-up and place on pizza for “pepperoni” slices.
8. Decorate as desired with jelly beans, coconut and candies. Allow to cool completely before cutting into wedges to serve.



Popcorn S'mores

Yield: 20 pieces

Ingredients

- 1 cup firmly packed light brown sugar
- 1/2 cup (1 stick) butter or margarine
- 1/2 cup corn syrup
- 1/2 teaspoon baking soda
- 10 cups freshly popped popcorn
- 1 package (10 1/2 oz.) miniature marshmallows
- 2 cups mini graham cookies (teddy bears)
- 1 cup chocolate chips

Directions

1. Combine brown sugar, butter and corn syrup in medium saucepan.
2. Cook over high heat for 5 minutes; remove from heat and stir in baking soda.
3. Combine popcorn and marshmallows in large bowl.
4. Pour sugar mixture over popcorn to coat.
5. Gently stir in graham cookies and chocolate chips.
6. Spread mixture evenly into greased 15 x 10 inch pan.
7. Let cool completely. Break into pieces.
8. Store in an airtight container.



Popcorn Trail Mix

Yield: 5 cups

Ingredients

- 8 oz. raisins
- 6 oz. diced, dried fruit (apricots, apples, etc.)
- 1 quart popped popcorn (air popped)

Directions

1. Set freshly popped popcorn in large bowl.
2. Add diced fruit and raisins.
3. Toss popcorn and fruit until combined thoroughly.

Notes



Popcorn Trio

Yield: Varies

Ingredients

Cheesy Popcorn

- 6 cups popped popcorn
- 1 tablespoon melted butter, optional
- 1 tablespoon nutritional yeast or brewer's yeast (found at health food stores, adds a cheese-like flavor without the calories or fat)
- 1/2 teaspoon curry powder, optional

Caramel Popcorn

- 6 cups popped popcorn
- 1/2 cup sugar
- 1 tablespoon light or dark corn syrup
- 1 tablespoon water
- 2 tablespoons butter
- 1/8 teaspoon salt
- 1/8 teaspoon vanilla

Directions

Plain Popcorn

1. Cover the bottom of a 3 to 4-quart pan with a thin layer of vegetable oil (don't use butter, it will burn).
2. Place 3 kernels of popcorn in the pan, cover with a loose lid that allows steam to escape, and heat.
3. When the kernels pop, pour in enough popcorn to cover the bottom of the pan, one kernel deep, cover the pan and shake to evenly spread the oil.
4. Shake as popcorn continues to pop.
5. When the popping begins to slow to a few seconds apart, remove the pan from the stovetop.
6. The heated oil will still pop the remaining kernels.
7. Sprinkle lightly with popcorn salt, if desired, and store in an airtight container.

Cheesy Popcorn

1. Follow the instructions for making Plain Popcorn.
2. When you remove the popcorn from the heat, transfer popcorn to a serving bowl, pour butter over popcorn, if desired, and toss. Sprinkle yeast and curry powder, if desired, over popcorn and toss to distribute evenly.
3. Serve immediately or store in an airtight container.

Caramel Popcorn

1. Line a large baking sheet with lightly buttered foil.
2. In a medium saucepan, combine sugar, corn syrup and water and bring to a boil.
3. Cook the syrup over medium heat, without stirring, until it becomes amber in color; about 6 minutes.
4. Remove from heat and stir in butter and salt until blended.
5. Stir in popcorn until coated. Spread the caramel corn in a single layer onto buttered foil.
6. Allow to cool before breaking into pieces. Store in an airtight container until serving time.



Poppy Chow

Yield: 2 quarts

Ingredients

- 2 quarts popped popcorn
- 1/4 cup (1/2 stick) butter or margarine
- 1/2 cup creamy peanut butter
- 1 cup milk or semi-sweet chocolate chips
- 1 cup confectioner's sugar

Directions

1. Place popcorn in a large bowl; set aside.
2. In a microwave safe bowl, combine butter, peanut butter and chocolate chips.
3. Microwave 2 minutes; stir until smooth.
4. Pour the chocolate mixture over the popcorn and stir until well coated.
5. Sprinkle Confectioner's sugar over popcorn and stir until coated.
6. Cool to room temperature before serving.
7. Store in airtight container, refrigerated, up to 24 hours.

Notes

Preparation Time: 10 minutes



Power Packed Popcorn Cookies

Yield: 4 dozen cookies

Ingredients

- 1/4 cup whole wheat or all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 stick (1/2 cup) butter, softened
- 1 cup brown sugar, firmly packed
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup toasted wheat germ
- 1/2 cup oatmeal
- 1/2 cup flaked coconut
- 3 cups popped popcorn
- 1 cup raisins, dried cranberries or other dried fruit, chopped
- 1/2 cup sunflower seeds or chopped nuts, optional

Directions

1. Preheat oven to 350° F.
2. Lightly spray baking sheets with cooking spray and set aside.
3. In a small bowl, stir together flour, baking powder, soda and salt; set aside.
4. Cream butter and sugar together and add egg and vanilla; mix well.
5. Stir in flour mixture and wheat germ and oatmeal until well blended.
6. Add coconut, popcorn, raisins and sunflower seeds, if desired, and mix until well blended.
7. Drop by rounded teaspoons onto baking sheet, allowing 2 inches between cookies to allow for spreading.
8. Bake 7-8 minutes or until edges are lightly browned.
9. Allow cookies to cool on pan 5 minutes before removing to racks to cool completely.



Power Packed Popcorn Sports Bars

Yield: 12 bars (3 X 2-inch)

Ingredients

Fiber and protein from nutritious ingredients in a handy crispy bar -- and without corn syrup!

- 2 quarts popped popcorn
- 1/2 cup sliced almonds
- 1/2 cup shredded coconut
- 1/2 cup chopped dried apricots
- 1/2 cup sweetened dried cranberries
- 1/2 cup roasted soy nuts (or shelled sunflower seeds)
- 3 tablespoons butter or margarine
- 2/3 cup honey
- 1/4 cup brown sugar (light or dark)
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt



Directions

1. Preheat oven to 300 degrees F.
2. Line a 13x9-inch pan with foil and spray lightly with cooking spray; set aside. Place popcorn, almonds, coconut, apricots, cranberries and soy nuts in a large bowl; set aside. In a small saucepan, heat butter, honey, brown sugar, vanilla and salt over medium heat.
3. Stir to blend and bring to a boil. Boil 2 minutes, stirring constantly; pour over popcorn mixture.
4. Stir to blend all ingredients and pour into foil-lined pan.
5. With damp hands, press mixture lightly and evenly into pan.
6. Bake 30 minutes or until lightly browned.
7. Cool in pan at least 3 hours before cutting into rectangles to serve.
8. Wrap individually in plastic wrap and store in an airtight container up to 2 weeks.

Notes

Preparation time: 20 minutes

Baking time: 30 minutes

Pumpkin Pie Spice Popcorn Bark

Yield: Serves: 12 (3 inch squares)

Ingredients

- 3 cups popped popcorn
- 1 cup mini marshmallows
- 1 cup chopped pecans
- 1/2 cup "O"-shaped crisp cereal
- 1/2 cup pepitas (salted pumpkin seeds) or shelled sunflower seeds
- 1/2 cup dried sweetened cranberries
- 1 teaspoon pumpkin spice mix
- 2 packages (6 ounces each) white baking chocolate, chopped

Directions

1. Line a large baking sheet with foil and spray lightly with cooking spray; set aside.
2. In a large bowl, combine popcorn, marshmallows, pecans, cereal, pepitas, dried cranberries and pumpkin spice mix.
3. Place chopped chocolate in a microwave-safe bowl and heat in microwave 1 minute. Stir to melt; microwave an additional minute. Stir until chocolate is melted and smooth. Pour melted chocolate over popcorn mixture. Mix until well coated and spread in an even layer into prepared pan. Cool at room temperature until firm (or refrigerate). Cut into squares to serve. Store in an airtight container.



Rainbow Popcorn

Yield: 8 cups

Ingredients

- 2 quarts
- (8 cups) popped popcorn
- 1/4 cup butter or margarine
- 3 tablespoons corn syrup
- 1/2 cup sugar
- 1 pkg. (3 ounces) gelatin dessert powder, any flavor
- Sugar sprinkles, optional

Directions

1. Preheat oven to 250° F.
2. Line a baking sheet with waxed paper or foil; set aside.
3. Spray a large bowl with cooking spray (to reduce sticking) and place popcorn inside; set aside. Heat butter, corn syrup and sugar in a small saucepan over medium-low heat, stirring to blend.
4. When butter is melted, stir in gelatin until completely dissolved.
5. Bring mixture to a boil. Reduce heat to low and simmer 5 minutes, stirring frequently.
6. Immediately pour hot mixture over popcorn and stir to coat completely. Spread onto prepared baking sheet and sprinkle with sugar sprinkles, if desired.
7. Bake 12 minutes; cool in pan.
8. Break into small pieces to serve.

Notes

To store: place in an airtight container.



Rosemary Parmigiano - Reggiano Popcorn

Yield: 4 quarts

Ingredients

- 4 quarts popped popcorn
- 1 tablespoon butter
- 1 tablespoon olive oil
- 2 teaspoons finely crushed rosemary (fresh or jarred)
- 1/4 cup grated Parmigiano- Reggiano cheese (or Parmesan cheese)
- 1 teaspoon garlic salt (or sea salt)
- 1/8 teaspoon white pepper, optional

Directions

1. Place popcorn in a large serving bowl.
2. Mix butter, olive oil and rosemary together in a small bowl; microwave 20 seconds to melt butter.
3. Stir butter mixture and pour over popcorn; toss.
4. Sprinkle cheese, garlic salt and pepper over popcorn; toss again and serve.



Savory Popcorn de Provence

Yield: 8 cups

Ingredients

- 8 cups popped popcorn
- 1/4 cup
- 1/2 stick butter or margarine
- 2 garlic cloves, finely minced
- 2 tablespoon herbs de Provence (a blend of dried marjoram, thyme, summer savory, basil, rosemary, sage, and fennel)

Directions

1. Melt butter in small saucepan; add garlic and cook 1 minute.
2. Stir in herbs de Provence.
3. Place popcorn in large bowl.
4. Toss flavored butter mixture over popcorn; serve immediately.



Sea Salt Caramel Popcorn

Yield: 3 quarts

Ingredients

A sprinkling of coarse sea salt gives this caramel corn a flavor boost.

- 2 quarts popped popcorn
- 1 1/2 cups pecan halves
- 1/2 cup almonds
- 1 1/3 cups granulated sugar
- 1 cup (2 sticks) butter or margarine
- 1/2 cup light corn syrup
- 1 teaspoon vanilla
- 1 teaspoon coarse sea salt

Directions

1. Line a large, rimmed baking pan (17x12-inch) with foil and spray lightly with cooking spray; set aside.
2. Spray a large bowl (not plastic) with cooking spray and place popcorn and nuts inside.
3. In a medium saucepan, combine granulated sugar, butter and corn syrup.
4. Bring to a boil over medium heat, stirring constantly.
5. Clip on a candy thermometer and boil, stirring occasionally, until temperature reaches 290 degrees F. (about 15 minutes).
6. Remove candy thermometer and stir in vanilla.
7. Pour mixture over popcorn and stir to coat well.
8. Spread popcorn mixture in an even layer into prepared baking pan.
9. Sprinkle with sea salt and allow to cool completely before breaking into pieces to serve.

Store in an airtight container.

Notes

Preparation time: 25 minutes

Clean-up tip: Soak saucepan before cleaning.



Spicy Cajun Popcorn and Nuts

Yield: 9 cups

Ingredients

- 8 cups popped popcorn
- 1/2 cup toasted, coarsely chopped pecans
- 1/2 cup peanuts
- 1/4 cup (1/2 stick) butter or margarine, melted
- 1/4 teaspoon each: dry mustard, garlic powder
- 1/8 teaspoon cayenne pepper

Directions

1. Place popcorn and nuts in large bowl.
2. In small microwave-safe bowl, microwave butter on HIGH until melted, about 30 seconds.
3. Stir in dry mustard, garlic powder and cayenne pepper.
4. Drizzle over popcorn mixture and toss well.



Spicy Italian Popcorn

Yield: 10 cups

Ingredients

- 10 cups hot, freshly popped popcorn
- 2 tablespoons olive oil
- 1/3 cup grated Parmesan and Romano cheese
- 1 teaspoon oregano
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon garlic salt

Directions

1. Drizzle olive oil over popcorn in large bowl.
2. Add remaining ingredients; toss well.



Spicy Rosemary and Thyme Snack Mix

Yield: 1 quart

Ingredients

- 1 quart popped popcorn
- 1 teaspoon roasted red pepper oil
- 1 teaspoon fresh or dried thyme leaves
- 1/4 teaspoon minced rosemary
- 1/4 teaspoon kosher or table salt
- 1/8 teaspoon cayenne pepper

Directions

1. Preheat oven to 325° F.
2. Spread popcorn on a baking sheet and sprinkle with roasted red pepper oil.
3. Sprinkle with thyme, rosemary salt and pepper.
4. Bake 7 minutes and serve warm.



Super Spicy Popcorn Snack

Yield: 8 cups

Ingredients

- 8 cups air-popped popcorn
- Butter-flavored cooking spray
- 1 1/2 teaspoon dry mustard
- 1 1/2 teaspoon Italian seasoning
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon cayenne pepper

Directions

1. Combine mustard, Italian seasoning, black pepper, and cayenne pepper in a small bowl; mix well.
2. Spray popcorn lightly with butter-flavored cooking spray; immediately sprinkle with seasonings and toss to coat and mix.
3. If desired, place popcorn and seasonings in zip-style bag and shake to coat.

Notes

If your football fans can handle the heat on the field, they'll love this recipe for Super Spicy Popcorn Snack. It's a flavorful snack that's a cinch to tackle in the kitchen.



Sweet and Smokey Almond Popcorn

Yield: 5 cups

Ingredients

- 2 tablespoons sugar
- 1 tablespoon water
- 1 tablespoon butter
- 1/2 cup hickory smoke flavor almonds
- 5 cups popped popcorn

Directions

1. In a large saucepan or pot, heat sugar and water over medium heat.
2. Cook about 3 minutes or until sugar is melted and mixture is bubbling, stirring occasionally.
3. Stir in butter until melted and well blended.
4. Stir in popcorn and almonds until well coated.
5. Remove from heat and allow to cool before serving.
6. Serve immediately or store in an airtight container.



Sweet Garam Masala Kettle Corn

Yield: 10 cups

Ingredients

- 1/2cup popcorn kernels
- 1/4 cup sugar
- 1/4 cup vegetable oil
- 1 teaspoon garam masala, Indian spice blend
- 1 teaspoon salt

Directions

1. In a large heavy-bottomed pot (with a lid), place popcorn, sugar, oil, garam masala and salt.
2. Cover and place over medium heat until corn begins to pop.
3. Once corn begins to pop, shake pot constantly over heat.
4. When popping slows, remove pot from heat and transfer popcorn to a bowl to serve.



Sweet n' Salty Popcorn Pretzel Sticks

Yield: Serves: 6

Ingredients

- 6 large pretzel rods
- 6 tablespoons peanut butter
- 3 cups popped popcorn Sugar sprinkles
- 3/4 cup mini chocolate chips, optional

Directions

1. Spread 1 tablespoon of peanut butter over pretzel, leaving a 2-inch 'handle' without peanut butter.
2. Press and roll popcorn onto peanut butter to coat. Sprinkle with sugar sprinkles.

Notes

For optional chocolate drizzle:

1. Place chocolate chips in a small sealable plastic bag and seal bag.
2. Microwave 30 seconds or until chocolate is melted.
3. Clip a small corner from the bag and squeeze bag to drizzle chocolate over popcorn.
4. Sprinkle with additional sugar sprinkles.
5. Allow chocolate to harden before serving.



Tamari and Spice Popcorn Mix (version 1)

Yield: About 12 cups

Ingredients

- 7 cups popped popcorn
- 4 cups crispy corn and rice cereal
- 1/2 cup peanuts
- 1/2 cup packed brown sugar
- 1/2 cup light or dark corn syrup
- 1/3 cup butter
- 2 teaspoons tamari or soy sauce
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/8 teaspoon cayenne, optional



Directions

1. Preheat oven to 300° F. In a large, foil-lined baking pan, spread popcorn and cereal.
2. Sprinkle peanuts on top; set aside.
3. In a small saucepan, stir together brown sugar, corn syrup, butter, tamari sauce, cinnamon, ginger and cayenne, if desired, over medium heat.
4. Cook and stir until butter is melted and mixture is blended.
5. Pour over popcorn mixture and stir to coat.
6. Bake 30 minutes, stirring twice.
7. Remove from oven and stir: allow to cool.
8. Break into pieces. Serve immediately or store in an airtight container.

Tamari Popcorn Mix (version 2)

Yield: 7 cups

Ingredients

- 6 cups popped popcorn
- 1 cup sliced almonds
- 2 tablespoons Tamari or soy sauce
- 1 teaspoon lemon juice
- 1 teaspoon dried chives, optional
- Small spray bottle

Directions

1. Preheat oven to 300° F.
2. Line a 9 x 13-inch baking pan with foil and spread popcorn and almonds into pan.
3. Fill small spray bottle with Tamari and lemon juice and spray popcorn mixture.
4. Bake 10 minutes and sprinkle with chives just before serving.



Tea Party Popcorn

Yield: 2 1/2 quarts

Ingredients

- 2 1/2 quarts popped popcorn
- 1/4 cup melted butter
- 2 tablespoons instant lemon-flavored iced tea mix
- 1 tablespoon sugar

Directions

1. Put freshly-popped popcorn in a large bowl.
2. Drizzle butter over it and toss.
3. Combine tea and sugar.
4. Add to buttered popcorn and toss again.

Notes

1 ounce of unpopped popcorn kernels (2 tablespoons household measure) makes approximately 1 quart of popped popcorn.



Teddy Bear Picnic Mix

Yield: About 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/4 cup sugar
- 5-6 drops pink neon liquid food color, or color of your choice
- 1/2 cup unpopped popcorn kernels
- 1 mini pastel marshmallows
- 1 cup teddy grahams
- 1 white fudge covered pretzels (Flipz)
- 1 cup mini cookies (iced circus animals, or any mini cookie)

Directions

1. Stir oil, sugar and food coloring together in a large pot (with a tight-fitting lid) over medium heat.
2. Stir in popcorn kernels; cover.
3. Cook over medium heat until popcorn begins to pop.
4. Shake pot over heat until popping begins to slow.
5. Remove pan from heat and pour popcorn into a large bowl.
6. Add marshmallows, teddy grahams, pretzels and cookies and toss lightly.



Tex-Mex Mix

Yield: 2 quarts

Ingredients

- 2 quarts popcorn popped in oil
- 2 teaspoons ground chili powder
- 2 teaspoons paprika
- 2 teaspoons ground cumin
- 1 cup cubed Monterey Jack cheese (about 1/4 inch cubes)

Directions

1. Keep popped popcorn warm.
2. Mix seasonings together and toss with popcorn.
3. Add cheese and mix thoroughly.



Tex-Mex Mix II

Yield: 2 quarts

Ingredients

- 2 quarts popped popcorn (air-popped)
- 2 teaspoons ground chili powder
- 2 teaspoons paprika
- 2 teaspoons ground cumin Butter-flavored cooking spray

Directions

1. In a small bowl, combine all seasonings together.
2. Put popped popcorn in a large bowl and spray lightly with butter-flavored cooking spray.
3. Add spices to popcorn and mix thoroughly until all kernels are coated.



That's Amore Easy Italian Snack

Yield: 2 1/2 quarts

Ingredients

- 2 1/2 quarts popped popcorn
- 1/2 of a .7oz-package of Italian salad dressing mix

Directions

1. Place popped popcorn in large bowl.
2. Sprinkle zesty Italian salad dressing mix on top of the popcorn.
3. Then, with a large wooden spoon, toss popcorn 'til seasoning is distributed evenly.



Touchdown Popcorn Peanut Treat

Yield: 4 quarts

Ingredients

- 4 quarts popped popcorn
- 1 cup unsalted cocktail peanuts
- 1 cup seedless raisins
- 1 cup honey
- 1/2 cup water
- 1 tablespoon lemon juice

Directions

1. In a large buttered bowl, combine popcorn, peanuts and raisins.
2. Keep warm.
3. Combine honey, water and lemon juice in a saucepan.
4. Bring to a boil; cook and stir over medium heat until mixture reaches 250 degrees Fahrenheit, or hard ball stage on a candy thermometer.
5. Pour over popcorn; toss to mix thoroughly.
6. Turn onto a buttered jelly roll pan or large baking pan.
7. Bake in a preheated 300 degree oven for 20 minutes, stirring occasionally.



Tropical Fruit and Nut Popcorn Bars

Yield: 32 bars

Ingredients

- 1 cup honey
- 1 1/3 cups peanut butter
- 1 (6 ounce) bag tropical dried fruit bits
- 1 cup sliced almonds
- 4 cups popped popcorn

Directions

1. Line a 9 x 13-inch baking pan with foil.
2. Spray foil lightly with cooking spray; set aside.
3. Heat honey in a large saucepan until boiling.
4. Stir in peanut butter until well blended.
5. Remove pan from heat and stir in fruit bits, almonds and popcorn until coated.
6. Scoop and press mixture evenly into prepared pan.
7. Refrigerate until cool. Cut into bars to serve.



White Chocolate Peppermint Popcorn Bark

Yield: 1 pound

Ingredients

- 5 cups popped popcorn
- 12 ounces white chocolate baking chips, chopped white chocolate or white candy coating
- 1 cup crushed hard candy peppermints

Directions

1. Cover a baking pan with foil or wax paper; set aside.
2. Place popcorn in a large bowl; set aside.
3. Melt chocolate in a double boiler over barely simmering water, stirring until smooth OR melt according to package directions.
4. Stir in crushed peppermints after chocolate is melted.
5. Pour chocolate mixture over popcorn mixture and stir to coat.
6. Spread onto prepared pan; allow to cool completely.
7. When chocolate is cooled and set, break into chunks for serving.
8. Store in an air-tight container at room temperature.



Notes

Variation:

White Chocolate Popcorn Crunch:

1. Omit candy peppermints.
2. Mix ½ cup dried sweetened cranberries and ½ cup sliced almonds with the popcorn.
3. Pour chocolate over the mixture after it is melted.

White Chocolate Popcorn Crunch

Yield: 1 pound

Ingredients

- 5 cups popped popcorn
- 1/2 cup dried sweetened cranberries
- 1/2 cup sliced almonds
- 12 ounces white chocolate baking chips, chopped white chocolate or white candy coating
- 1-2 tablespoons vegetable shortening

Directions

1. Over a baking pan with foil or wax paper; set aside. Place popcorn, cranberries and almonds in a large bowl; set aside.
2. Melt chocolate in a double boiler over barely simmering water, stirring until smooth OR melt according to package directions. (If chocolate is not smooth after melting, stir in 1-2 tablespoons shortening until mixture is smooth and loose enough to coat popcorn.)
3. Pour chocolate mixture over popcorn mixture and stir to coat.
4. Spread onto prepared pan; allow to cool completely.
5. When chocolate is cooled and set, break into chunks for serving.
6. Store in an air-tight container at room temperature.

Notes

Variation:

White Chocolate Peppermint Popcorn Crunch:

1. Omit cranberries and almonds.
2. Stir in 1 cup crushed hard candy peppermints after chocolate is melted.



Yummy Yogurt Popcorn

Yield: 2 1/2 quarts

Ingredients

- 2 1/2 quarts popped popcorn
- 1 cup plain yogurt
- 1 cup brown sugar
- 1/3 cup light corn syrup

Directions

1. Put popped popcorn in a large bowl and keep warm.
2. In a 2 1/2-quart saucepan, combine yogurt, brown sugar and corn syrup.
3. Cook and stir over medium heat to hard ball stage (250 degrees Fahrenheit on candy thermometer).
4. Pour over popped popcorn, stirring to coat.

