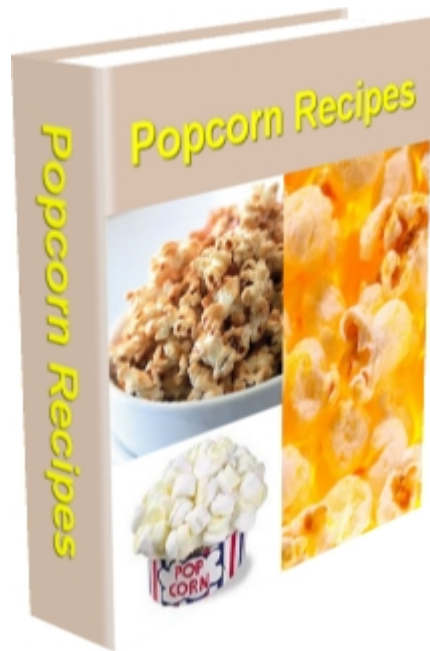


Popcorn Recipes

The A to Z recipes



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Across The Border Popcorn

1/4 c Unpopped corn (8 cups Popped)
1 c Shredded Monterey Jack Cheese
2 t Chili powder
2 t Paprika
2 t Ground cumin

Pop popcorn. Mix spices into the shredded cheese. Sprinkle mixture over unseasoned popcorn and toss until well blended.

Almond Mocha Popcorn

1/2 cup Strong coffee
1/2 cup White corn syrup
1/4 cup Butter
1 cup Brown sugar
1 tablespoon Cocoa
1/2 cup Popcorn -- popped
1 cup Almonds; chop -- toasted

In a heavy saucepan put the coffee, corn syrup, butter, brown sugar and cocoa. Cook over a moderate heat to 280~ on a candy thermometer. Pour over the popped corn and almonds

Almond Toffee Popcorn

1 cup Sugar
1/2 cup Butter
1/2 cup White corn syrup
1/4 cup Water
1 cup Almonds; chopped & toasted
1/2 teaspoon Vanilla
1/2 cup Popcorn -- popped

In heavy saucepan, combine sugar, butter, corn syrup, water and almonds. Cook over a moderate heat to 280~ on a candy thermometer. Add the vanilla. Stir well and pour over the popped corn.

National Popcorn Week is the week before Halloween.

Ammaretto Popcorn

3 quarts Popped popcorn
1 cup Unblanched whole almonds
1/2 cup Margarine or butter
1/2 cup Brown sugar -- packed
1/2 cup Amaretto

Heat oven to 250~. Arrange popcorn on 2 jelly roll pans; sprinkle almonds over popcorn. In small saucepan, melt margarine over low heat; stir in the brown sugar and amaretto. Bring to a boil, stirring occasionally. Boil 3 minutes. Remove from heat. Pour over popcorn; toss until thoroughly coated. Bake at 200~ for 1 hour; spread on foil or wax paper to cool. Store in loosely covered container.

Apricot Treat Popcorn

1/4 cup Butter
2 tablespoons apricot Jelly or jam
2 tablespoons Brown sugar
1/2 cup Popcorn -- popped
1/2 cup Coconut -- toasted
1/2 cup Almonds -- toasted
1 cup Dried apricots -- cut small

In a heavy saucepan, put the butter, jelly and brown sugar. Cook over moderate heat to 235~ on a candy thermometer. Pour over the popped corn, coconut, almonds and apricots.

Astronaut Popcorn

8 cups Popped popcorn -- *
1/2 cup Sugar
1/2 cup Tang -- powdered orange drink
1/3 cup Light corn syrup
1/3 cup Water
1/4 cup Butter
1/2 teaspoon Orange extract
1 teaspoon Baking soda
* 2 tbls of unpopped popcorn makes 4 cups (or 1 ounce) popped popcorn.

Place popcorn in a large buttered baking pan. In separate pan, combine sugar, drink mix, syrup, water and butter. Stir over medium heat until sugar is dissolved. Cook until mixture reaches 250~ on a candy thermometer, stirring frequently. Remove from heat and stir in orange extract and baking soda. Pour over popcorn, mixing well. Bake for 1 hour, stirring occasionally. Allow to cool completely.

Bacon Cheese Popcorn

4 quarts Popped popcorn
1/3 cup Butter -- melted
1/2 teaspoon Seasoned salt
1/2 teaspoon Hickory-smoked salt
1/2 cup American cheese -- grated
1/3 cup Bacon bits

Pour freshly popped corn in large bowl. Combine margarine with hickory-smoked salt. Pour over popcorn; toss well to coat. Sprinkle with cheese and bacon bits. Toss again and serve while warm.

Bayou Popcorn

3 tb Butter; or margarine
1/2 ts Garlic powder
1/2 ts Cayenne pepper
1/2 ts Paprika
1/2 ts Dried thyme

1/2 ts Salt
12 c Popped corn

In a heavy saucepan, melt butter over med. heat. Stir in remaining ingredients except popcorn. Cook for 1 min. Pour over popcorn, tossing to coat evenly. Serve at once.

BBQ Popcorn

6 tablespoons Hot air-popped popcorn
1/3 cup Butter
3 tablespoons Chili sauce
1 teaspoon Onion powder
1 teaspoon Chili powder
1/2 teaspoon Salt
2 tablespoons Grated Parmesan cheese

Place popcorn in large bowl. In small saucepan, melt margarine. Stir in chili sauce, onion and chili powder and salt. Pour chili mixture gradually over popcorn, tossing to mix well. Sprinkle with cheese and toss.

Buffalo HotCorn

2 1/2 qt.. popped corn
2 Cups corn chips -- slightly broken
1 Cup Dry-Roasted Peanuts
1/4 Cup butter
2 Tbsp. Louisiana-Style Hot Sauce
1 Tsp. celery seed
1/4 Tsp. salt

In small bowl, place 2 cups popped corn; set aside. Combine remaining popcorn with corn chips and peanuts. In small saucepan, melt butter with hot sauce, celery seed and salt; pour over popcorn/peanut mixture, tossing gently to coat. Spread on 15x10-inch baking sheet. Bake at 350°F for 10 minutes. Remove from baking sheet to large serving bowl. Toss with remaining 2 cups popped corn. Serve immediately or store in airtight container.

Butter Pecan Popcorn

8 c Popped popcorn (about 1/3 to 1/2 cup unpopped)
Nonstick spray coating
1/2 c Broken pecans
2 tb Butter
1/3 c Light corn syrup
1/4 c Instant butter pecan pudding Mix
1/4 ts Vanilla

Discard unpoppped popcorn kernels. Spray a 17x12x2-inch roasting pan with nonstick coating. Place the popped corn and pecans in the pan. Keep popcorn warm in a 300-degree oven for 16 minutes, stirring halfway through baking. Remove the pan from the oven. Turn mixture onto a large piece of foil. Cool popcorn completely. When cool, break into large pieces. Store leftover popcorn, tightly covered, in a cool, dry place for up to 1 week.

Butterscotch Brownies A-Poppin

1 cup dark-brown sugar, firmly packed
¼ cup vegetable oil
1 egg
1 teaspoon vanilla
¾ cup finely ground, popped popcorn
1 teaspoon baking powder
½ teaspoon salt

Preheat oven to 350° F (177° C). Butter an 8-inch-square baking pan. In a large bowl, stir together brown sugar, oil and egg until smooth. Mix in nuts and vanilla. Mix together ground popcorn, baking powder and salt. Add to the oil mixture, stirring well. Spread evenly in the buttered pan. Bake for 20 minutes or until browned. Cut into squares while warm. Makes 16 brownies.

Butterscotch Popcorn Crunch

1/2 cup Unpopped popcorn
1 cup Light brown sugar packed
1/2 cup Light corn syrup
1/2 cup Butter
1/4 cup Butterscotch chips
1 teaspoon Vanilla extract
1/2 teaspoon Baking soda
1/4 teaspoon Salt
2 cups Walnuts toasted

Heat oven to 250. Grease 14x10" roasting pan. Pop the popcorn. Put nuts and popcorn in a very large bowl. Bring brown sugar, corn syrup and butter to boil, stirring until sugar is dissolved. Reduce heat and cook for 5 minutes. Remove from heat; stir in butterscotch chips, vanilla, baking soda and salt until blended and smooth. Working quickly and using two wooden spoons pour syrup over popcorn and nuts, stir to coat thoroughly. Pour mixture into pan; bake 45 minutes, stirring occasionally. Remove from oven, cool mixture in pan about 15 minutes. Turn mixture out of pan onto foil to cool completely. Break popcorn into smaller pieces; store in airtight containers in cool dry place up to 2 weeks. Makes about 4 quarts.

Cajun Popcorn

1/2 c Butter, melted
2 ts Paprika
2 ts Lemon pepper seasoning
1 t Salt
1 t Garlic powder
1 t Onion powder
1/4 ts Ground red pepper
20 c Popped popcorn

Preheat oven to 300. In a small bowl, combine margarine, paprika, lemon pepper, salt, garlic powder, onion powder, and red pepper. Place popcorn in a large baking pan; pour butter mixture over popcorn and stir until well coated. Bake 15 minutes, stirring every 5 minutes. Remove from oven; cool completely. Store in airtight container. Popped corn takes up to 37 times as much room as unpopped corn

Candy Apple Popcorn Balls

2 tablespoons Butter
2 tablespoons Sugar
2 tablespoons Brown sugar
1/4 cup Molasses
1/4 cup White corn syrup
1/4 teaspoon Cinnamon
1/8 teaspoon Ginger
ds Cloves

1/2 c Popcorn; popped
1 c Walnuts; chop, toasted
1 c Dried apples; cut small

In a heavy sacuepan, put the butter, sugar, brown sugar, molasses, corn syrup, cinnamon, ginger and cloves. Cook over moderate heat to 280~ on a candy thermometer. Pour over the popped corn, walnuts and apples. Shape into balls.

Caramel Popcorn

2 c Brown sugar
1/2 c Dark corn syrup
1 c Butter
1 ts Vanilla extract
1 pn Cream of tartar
Salt to taste
1/2 ts Baking soda
8 qt Popcorn; popped

Combine sugar, syrup and butter in saucepan. Bring to boil and cook 5 minutes. Remove from heat and add vanilla, cream of tartar, salt and baking soda. Stir until it turns lighter in color and increases in volume. Pour the mixture over the popcorn and toss to mix. Place in a roasting pan. Bake at 200 degrees for 1 hour stirring 2 or 3 times. Pour on waxed paper and separate to cool. Makes 8 quarts.

Cheddar Popcorn

2/3 c Unpopped popcorn
1/3 c Butter
1 c Finely grated cheddar cheese
salt & pepper to taste

Pop the popcorn. Melt the butter. Grind some pepper into the butter. Stir. Layer the cheese into the popcorn. Pour the butter mixture on top, and salt.

Cherry Popcorn

2 ½ quarter air-popped popcorn
Butter flavored spray
1 package cherry flavored gelatin

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

Chicken Popcorn

2-1/2 tablespoons butter
1 cube chicken bouillon
2 qts. Popped popcorn
Salt to taste

Melt butter over low heat. Dissolve bouillon cube in melting butter. Drizzle over popcorn. Add salt to taste. Makes 2 quarts.

Chili Popcorn

1 teaspoon Salt
1 teaspoon Chili powder
1/2 teaspoon Garlic powder
1 teaspoon Ground cumin
1 tablespoon Dried onion flakes
Cayenne pepper to taste
1/2 cup Popcorn -- popped
Butter to taste

Combine the salt, chili powder, garlic powder, cumin, onion flakes and cayenne and mix well. Use one or two teaspoons per 1/2 cup corn, popped with butter.
What has ears but can't hear?
A stalk of (popping) corn.

Chinese Popcorn Delight

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

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

Chocolate Cream Popcorn

2 qt Popped Corn
1 c Sugar

1/2 c Water
1/3 c Cornsyrup
1/4 ts Salt
3 tb Margarine
1/3 c Chocolate pieces
1 t Vanilla extract

Lightly grease large bowl; in it, place popped corn. In saucepan, mix sugar, water, corn syrup and salt. Cook over moderate heat to 240 degrees F on candy- thermometer. Add margarine; when it is melted; add chocolate. Stir in vanilla. Slowly pour hot syrup over popped corn, stirring constantly with two forks. Continue stirring until corn is coated and syrup loses its gloss. When mixture is cool; store in tightly covered containers.

Chocolate Glazed Popcorn Squares

1 pk Microwave popcorn -- popped
2 tb Butter
10 1/2 oz Mini marshmallows
1/4 c Chocolate ready-to-spread - frosting
1/2 c Salted peanuts
Chocolate Glaze:
1/3 c Chocolate ready-to-spread - frosting

Grease 9x13" pan. Remove and discard unpopped kernels from popcorn. Place butter in 4-qt microwavable bowl. Microwave, uncovered, on HIGH, for about 30 seconds, or until melted. Stir in marshmallows and frosting until marshmallows are coated. Microwave, uncovered, 2-3 minutes, stirring every minutes, just until mixture is smooth. Fold in peanuts and popcorn until coated. Press mixture into pan. Spread with chocolate glaze; cool. Cut into bars.
CHOCOLATE GLAZE: Place ready to spread frosting in small microwavable bowl. Microwave, on HIGH, about 30 seconds or until just melted.

Chocolate Popcorn

12 cups popcorn
1 cup unsalted peanuts
1 cup sugar
2/3 cup corn syrup
2 tablespoons butter
6 ounces semisweet chocolate
1 teaspoon vanilla extract

Preheat oven to 250 degrees. Spray a large, shallow roasting pan with vegetable spray. Mix popcorn and peanuts in roasting pan. In a heavy 2 quart saucepan, cook corn syrup, sugar and margarine over medium heat, until the mixture boils, stirring constantly. Stir in chocolate and continue to cook for 5 minutes or until the chocolate is completely melted and the mixture has thickened. Remove from heat and stir in vanilla. Pour over popcorn and peanuts; stir to coat well. Bake for 1 hour, stirring occasionally. Pour onto foil and let cool. Store in tightly covered containers.

Cinnamon Apple Popcorn

2 cups Chopped dried apples

10 cups Popped popcorn
2 cups Pecan halves
4 tablespoons Butter -- melted
1 teaspoon Cinnamon
1/4 teaspoon Nutmeg
2 tablespoons Brown sugar
1/4 teaspoon Vanilla extract

Preheat oven to 250 degrees. Place apples in a large shallow baking pan. Bake 20 minutes. Remove pan from oven and stir in popcorn and nuts. In a small bowl combine remaining ingredients. Drizzle butter mixture over popcorn mixture, stirring well. Bake for 30 min, stirring every 10 min. Pour onto waxed paper to cool. Store in airtight container. Makes 14 cups mix.

CocoaPop Fudge

2 c Sugar
2 Squares unsweetened chocolate
1/4 c Sweetened condensed milk
3/4 c Water
1 1/2 c Popped corn, chopped
1 tb Butter
1 t Vanilla
1/8 ts Salt

Melt chocolate in saucepan. Add sugar, milk, water, butter, and salt. Boil to soft ball stage (234 - 238 F). Remove from fire. Add flavoring and popped corn. Cool to room temperature. Stir until creamy. Pour into well-buttered, shallow pan. Cut in squares.

Coconut Pecan Popcorn

16 cups Popped popcorn
1 package Coconut-pecan frosting mix
1/2 cup butter
1/4 cup Light corn syrup
1/3 cup Water
1/2 teaspoon Salt
1/2 teaspoon Baking soda

Heat oven to 200~. Divide popcorn between 2 ungreased rectangular pans. Heat frosting mix (dry), margarine, corn syrup, water and salt, stirring occasionally, until bubbly around edges. Continue cooking over medium heat 5 minutes, stirring occasionally. Remove from heat. Stir in baking soda until foamy. Pour over popcorn. Stir until well coated. Bake 1 hour, stirring every 15 minutes. Store in airtight container. Makes 16 cups.

Coconut Popcorn Pie

2 quarts popped popcorn, unsalted
1 can (4 ounce) flaked coconut, toasted
1 cup sugar
1 cup light corn syrup
1/2 cup butter

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.

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). Stir in vanilla. Pour syrup in fine stream over popcorn mixture; stir until particles are evenly coated with syrup. 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. 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.

Cracklies

1 c Molasses
1 c Sugar
3 qt Popped corn
1/2 ts Salt
1 tb Butter Melt butter.

Add sugar, salt, and molasses. boil to the hard crack stage (285 - 290 F). Pour over corn, stir while pouring. Spread in thin layer to cool. Break in pieces.

Cranberry Popcorn Balls

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

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

Curry Parmesan Popcorn

1/2 c butter, melted
1/3 c Grated Parmesan cheese
1/2 ts Salt
1/4 ts Curry powder
12 c Popcorn (Already Popped)
Mix margarine, cheese, salt and curry powder. Pour over Popcorn; toss.

Drunken Popcorn Balls

2 qt Popped popcorn
1/2 cup dry whiskey sour mix (2 packets of individual drink mix)
1/2 cup sugar
1/4 tsp salt
1/4 cup light corn syrup
1/2 cup water
1/2 tsp vinegar

Preheat oven to 250. Place popcorn in a large 4 inch deep buttered baking pan. Keep warm in over. Combine other ingredients in a large saucepan. Cook until mixture reaches 250 on a candy thermometer. Remove popcorn from oven. Pour syrup mixture over popcorn. Mix well and shape!!

French Fried Popcorn

4 pt Salad oil
1 pk Popcorn
1 ts Salt

Preheat oil and using a long handled tablespoon lower corn into hot oil, fry until kernels pop and rise to top. Remove and put on paper toweling to drain. Sprinkle with salt.

Fruited Popcorn Bake

7 cups Cooked Popcorn
1 cup Pecans pieces
3/4 cup Candied red cherries cut up
3/4 cup Brown sugar packed
6 tablespoons Butter
3 tablespoons Light corn syrup
1/4 teaspoon Baking soda
1/4 teaspoon Vanilla

Remove all unpopped kernals from popcorn. In a 17x12x12 " baking pan, combine popcorn, pecans and cherries. In a 1 quart saucepan combine brown sugar, butter and corn syrup. Cook and stir over medium heat until butter melts and mixture comes to a boil. Cook over low heat 5 minutes more. Remove from heat. Stir in baking soda and vanilla. Pour mixture over popcorn; gently stir to ccoat popcorn mixture. Bake in 300~ oven for 15 minutes;stir. Bake 5-10 minutes more. Remove popcorn to large bowl, cool

Fruity Popcorn Cookies

1 c Finely ground popped corn
1 c Sugar
1 c Finely cut dried fruit, any -kind
1/2 c Melted shortening
1/4 c Sweetened condensed milk
1/4 c Water
1 Egg, well beaten

1 c Flour
1 c Corn-meal
1 ts Salt
1 1/2 ts Nutmeg
4 ts Baking powder

Sift flour, measure, and sift with baking powder, nutmeg, salt, and corn-meal. Combine shortening sugar. Add egg. Add milk and water. Mix thoroughly. Add flour mixture, popped corn, and dried fruit. Mix thoroughly. Turn onto lightly floured board. Roll in sheet 1/3 inch thick. Cut with floured cutter. Place on slightly oiled baking sheet. Bake in hot oven (425 F) 10-12 minutes.

Garlic Cheddar Popcorn Balls

50 Cloves fresh garlic
2 ts Salt
4 c Shredded Cheddar cheese
5 qt Popped corn

Peel garlic and mince with salt to prevent sticking and to absorb garlic juices. Toss garlic with cheese. In large glass or plastic bowl, make alternate layers of popped corn and garlic-cheese mixture, coating popcorn as evenly as possible, especially at edge of bowl. Place in microwave oven and cook 1 minute. Shake bowl gently; turn 180 degrees and cook 1 more minute. Do not overcook. Immediately turn out onto cookie sheet, and quickly shape into plum-size balls. Set balls on sheets of waxed paper. Makes 4 dozen popcorn balls.

Golden Popcorn Squares

2 c Sugar
1/2 c Syrup -- light
1 c Water -- hot
1/4 ts Salt

Boil to soft ball stage. Add 1 t. vanilla, 1 t. lemon juice. Pour over 5 qts of popcorn, heated with 1 c. peanuts or 1 c. Walnut meats. Cover with hot syrup. Mix and spread. The cut into squares.

Granola Crunch Popcorn

1/4 cup Butter
3 tablespoons Honey
3 tablespoons Brown sugar
1/2 cup Popcorn -- popped
1 cup Nuts -- toasted
1 cup Rolled oats
1 cup Coconut -- toasted
1 cup Raisins

In a heavy saucepan, put the butter, honey and brown sugar. Cook over a moderate heat until melted. Pour over the popped corn, nuts, oats, coconut and raisins. Bake at 300~ for 30 Minutes.

Granola Popcorn Bars

2 qt Popped popcorn
1 c Honey
2 c Oats
1 c Raisins
1/2c Chopped dates
1 c Chopped dry roasted peanuts

Heat honey in saucepan until it thins out and pours easily. Put popcorn, oats, raisins and nuts in a large bowl and mix until blended. Pour honey over mixture and stir with wooden spoon. Press into greased 9x13" pan, cover with plastic wrap and chill for several hours. Press mixture firmly before cutting into bars. Serves 12.

Harvest / Fall Popcorn

1/3 cup melted butter
1 tsp dried dill weed
1 tsp lemon pepper marinade
1 1/2 tsp Worcestershire sauce
1/2 tsp onion powder
1/2 tsp garlic powder
1/2 tsp salt
2 quarts popped popcorn
2 cups shoestring potatoes / in a can
1 cup mixed nuts if desired.....

Combine first 7 ingredients and mix well. Add remaining ingredients. Toss/Shake until well mixed. Spread onto a cookie sheet. Bake in preheated 350 oven for 6-10 minutes or until lightly brown, stirring once. Enjoy!!!

Hawaiian Popcorn Mix

3 cups Honey graham cereal
1 cup Salted peanuts
1 cup Raisins
1 cup Dried banana chips
2 tablespoons Margarine or butter
2 tablespoons Honey
1/2 teaspoon Cinnamon
1/4 teaspoon Salt
4 cups Popped popcorn
1 cup Flaked coconut

Heat oven to 300~. Mix cereal, peanuts, raisins and banana chips in jelly-roll pan. Heat margarine and honey in saucepan over low heat until margarine melts. Stir in cinnamon and salt. Pour over cereal mix. Toss until evenly coated. Bake 10 minutes, stirring once. Stir in popcorn and coconut. Sprinkle with additional salt if desired. Store in airtight container. Makes 10 cups.

Heavenly Hash Popcorn

1/4 cup Butter
1 cup Chocolate chips

1 cup Pecans -- toasted
6 cups Popcorn -- popped
4 cups Miniature marshmallows

In a heavy saucepan, put the butter, chocolate and pecans. Cook over a moderate heat until melted, stirring frequently to prevent burning. Pour over the popped corn and marshmallows. Stir well. Spread on a buttered cookie sheet and refrigerate to cool.

For variations, you may wish to substitute butterscoth morsels or use bitter chocolate. White chocolate pieces in place of chips make a pretty white candy which can be colored and molded into shaped cake pans. Yogurt candy coating can also be used for a more piquant flavor.

Holiday Popcorn Balls

1/2 pt Karo syrup
1 1/2 pt Brown sugar
2 tb Butter
1 t Vinegar
1/2 ts Baking soda
6 qt Popcorn -- about

Heat mixture until it hardens when dropped in water. Move to back of stove, add baking soda dissolved in 1 T. water, and pour over fresh popcorn. Will make about 3 dozen balls.

Honey Pecan Popcorn

3 qts. popped popcorn (no kernels)
2 cups pecan halves
1/2 cup honey
1/2 cup butter or margarine
1 tsp vanilla

Preheat oven to 350 degrees F. Combine popcorn and nuts in large heat-proof bowl; set aside. Combine butter, honey and vanilla in small saucepan. Cook over medium heat until butter melts. Pour honey mixture over popcorn mixture. Stir until combined. Divide mixture and place on 2 baking sheets. Bake 15 minutes, stirring every 5 minutes, until light golden brown.

Hot Mustard Popcorn

2 quarts popcorn popped in 1/4 cup oil
1 teaspoon mustard (dry)
1/2 teaspoon thyme
1/4 teaspoon ground black pepper

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

Ice Cream Popcornwiches

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.

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

Jamaican Popcorn

3 tb Butter
1 tb Ground cumin
1 tb Sugar
1/2 tb Dried red pepper flakes
8 c Popped corn

In a heavy saucepan, melt butter over med. heat. Stir in remaining ingredients except popcorn. Cook, stirring constantly, until sugar dissolves. Pour over popcorn; toss to coat evenly. Serve at once.

Jelly Bean Popcorn Heaven

6 - 8 cups popcorn
1 jar (7 ounces) marshmallow cream
1/2 cup peanut butter
1 cup small jelly beans

Mix marshmallow cream and peanut butter in a large bowl. Stir in popcorn and jelly beans until coated evenly. Press mixture into greased 9-inch square baking pan. Refrigerate until set, about 4 hours. Cut into squares.

Jungle Popcorn

8 cups popcorn
1/2 cup honey
1/2 cup butter
1 tsp. cinnamon
1 small box animal crackers

Preheat oven to 300 degrees. Place popcorn in large greased roasting pan. Melt honey, butter and cinnamon in a small pan over low heat. Dribble honey mixture over popcorn. Stir to coat thoroughly. Bake 10 to 15 minutes, stirring every 5 minutes. Remove from oven. Place in large bowl and cool. Toss in animal crackers.

Microwave method: Place honey, butter and cinnamon in 2-cup glass measure. Microwave on high until melted. Continue as above.

Kentucky Praline Popcorn

4 quarts Popped popcorn -- light salted
2 cups Pecans -- chopped
3/4 cup Butter
3/4 cup Brown sugar

In lg bowl or roaster, mix popcorn and pecans. Combine butter and brown sugar in sm saucepan. Heat, stirring popcorn mixture. Mix well to coat.

Kiddie Popcorn Crunch

1 c Powdered sugar
3 tb Water
1 tb Butter
Dash of salt

2-3 drops food Coloring

Mix ingredients to soft ball stage (225 F) on candy thermometer (234 F at sea level) Pour over one batch of popcorn (about 8-10 cups), mix quickly and well. If you overcook, it will have a more gritty sugar texture.

Lemon Popcorn

1/4 c Corn oil
3/4 c Popping corn
Zest of 1 lemon
Salt
2 tb Lemon juice
2 tb Melted butter

In a large heavy pot, heat corn oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Mix lemon juice with melted butter. Toss popcorn with lemon zest, salt, and butter/lemon juice.

Licorice Popcorn

16 cups Popped popcorn -- *
1 cup Sugar
1/4 cup Brown sugar
1/4 cup Water
1/2 cup Light corn syrup
1/4 cup Butter
1/2 teaspoon Baking soda
1/2 teaspoon Anise extract
1 tablespoon Black food coloring

* 2 tbs of unpopped popcorn will produce 4 cups (or 1 ounce) of popped popcorn.

Place popcorn in large buttered baking pan. Put the sugars, water, and corn syrup into a heavy pan over medium heat and stir. After the mix has boiled, scrape sides of pan. Place a candy thermometer in the pan and cook, without further stirring, to 250~. Remove pan from heat and stir in butter, baking soda, anise extract and food coloring. Pour over popcorn, mixing well. Bake, uncovered, for 1 hour, stirring occasionally. When cooled, store in air-tight containers.

LolliPopCorn Surprise

7 c Popped corn
3 c Miniature marshmallows
2 tb Butter
1/4 ts Salt
Food color
8 Lollipops

Measure popped corn into large, buttered bowl. Heat marshmallows, butter, and salt over low heat, stirring often, until melted and smooth. Add food color. Pour over popped corn and toss gently. Shape around lollipops into 3" balls.

Mac-Corn-Roon Cookies

1 c Popcorn -- popped (remove all -hard kernels)
1 c Walnuts -- finely chopped
3 Egg whites
1 c Powdered sugar
3/4 ts Vanilla

Put popcorn in blender and chop fine. Combine in a bowl with nuts. Beat egg whites until foamy, then add sugar and beat until stiff. Blend in vanilla and mix carefully with popcorn and nuts. Drop by spoon onto a lightly oiled cookie sheet. Bake in a preheated 300 degree oven for 30 to 35 minutes.

Mapled Corn Squares

1 c Maple or Brown Sugar
1/4 c Maple Syrup
1/2 c Water
1 ts Salt
1 tb Butter
1 qt Popped Corn

Cook sugar, syrup, water and salt to 280 (brittle). Add butter and cook slowly to 294 degrees. Meanwhile, grind popped corn coarsely through a meat grinder or chop finely. When syrup is cooked remove from heat and stir in popcorn. Pour onto greased jellyroll pan. Roll w/ an oiled rolling pin. Cut into squares or bars. Makes about 3 doz. 2" squares.

Marshmallow Creme Corn

8 C. popped popcorn
1 C. puffed rice cereal
3 T. butter
1, 7-oz. jar marshmallow creme

Combine popcorn and cereal in large, greased bowl. Melt butter in medium saucepan over low heat. Remove from heat. Stir in marshmallow creme. Pour over popcorn mixture. Stir to coat evenly. Press mixture into greased 9-inch square baking pan. Refrigerate until firm, about four hours. Cut into bars.

Mushroom Popcorn

1/2 cup Butter

1 tablespoon Dried onion flakes
1 tablespoon Dried bell pepper flakes
Several dried mushrooms -- cut small
1/2 cup Popcorn -- popped
Salt

In a heavy saucepan melt the butter. Add the onion flakes, bell pepper flakes, and dried mushrooms. Stir over moderate heat for a few minutes. Pour over the popped corn. Add salt.

Nacho Popcorn

3 qt Popcorn
2 c Corn chips
1/4 c Butter
1 1/2 ts Mexican Seasoning
3/4 c Cheese, taco, shredded

Heat oven to 300 F. Spread popcorn and corn chips in a shallow baking pan lined with foil. Melt butter in small pan. Stir in Mexican seasoning. Pour over popcorn mixture and toss well. Sprinkle with cheese and toss to mix. Bake 5 to 7 minutes until cheese is melted. Serve at once.

Orange Candied Popcorn

2/3 cup Orange juice
1 1/4 cups Sugar
1/8 cup White corn syrup
1 Orange; rind of grated
1/2 cup Popcorn -- popped

In heavy saucepan, put the orange juice, sugar, corn syrup and rind. Cook over a moderate heat to 280~ on a candy thermometer. Pour over popped corn.

Parmesan Chive Popcorn

2/3 c Popcorn
1/3 c Butter
1/2 c Fresh chives
1 c Finely grated parmesan cheese
salt and pepper

Pop the popcorn. Melt the butter. Grind the pepper into the butter, (as much as you want). Chop the chives up and sprinkle on the top of the popcorn along with the grated cheese. Drizzle the butter mixture over the popcorn and salt.

Parmesan Pepper Popcorn

1/4 c Uncooked popcorn kernels
1 tb Corn oil
1 pk Butter Buds Mix, dry
1 t Basil leaves
1/2 ts Oregano leaves

1/4 c Grated Parmesan cheese
1/8 ts Black pepper

To prepare popcorn, place oil and unpopped corn kernels in popcorn popper. Cover and pop according to manufacturer's directions. Remove popped corn from heat. If using a heavy saucepan or skillet, heat, covered, over medium heat. Shake while corn is popping. If using hot-air popcorn popper, spray popped corn lightly with non-stick cooking spray. Combine warm popcorn with the remaining ingredients in large bowl; toss to mix.

Peanut Butter Popcorn

2 Quarts Popped Corn
1/2 Cup Sugar
1/2 Cup Light Corn Syrup
1/2 Cup Peanut Butter
1/2 Teaspoon Vanilla

Combine sugar and corn syrup. Cook to a rolling boil. Remove from heat. Add peanut butter and vanilla. Stir until peanut butter is melted. Pour over popcorn and stir until well coated.

Peanut Butter Popcorn Cups

2 quarts popped Pop Corn
1 cup light corn syrup
3/4 cup creamy peanut butter
1/4 cup semi-sweet chocolate pieces
Small peanut butter cups, chocolate stars, mini-candy coated chocolates, candy coated peanuts

Place popped pop corn in large bowl. Heat corn syrup in small saucepan to boiling; boil 3 minutes. Remove from heat. Stir in peanut butter and chocolate pieces until almost smooth. Pour syrup mixture over pop corn; toss well to coat. Let cool about 8 minutes. Using a heaping tablespoon, shape pop corn mixture into a ball. Flatten slightly and make an indentation in the center with your thumb. Place on a lightly buttered wax paper-lined baking sheet. Fill each center with desired topping. Store in tightly covered container.

Peppermint Candy Popcorn

1/2 cup Water
1 cup Sugar
3/8 cup White corn syrup
1 tablespoon Butter
Oil of peppermint
2 drops Food coloring
1/2 cup Popcorn – popped

In a heavy saucepan put the water, sugar, corn syrup and butter. Cook over a moderate heat to 280~ on a candy thermomter. Add the oil to taste and the food coloring. Stir well and pour over the popped corn.

Peppery Popcorn

2 tb Corn oil
2 Garlic cloves, split
Salt
Ds -ground pepper
2 tb Butter, melted
2 tb Olive oil
3/4 c Popping corn
1 Garlic clove, minced
1/4 tsp cayenne pepper
1/4 c Hot pepper sauce

In a large heavy pot, heat corn oil and olive oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add split garlic cloves and rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Remove garlic. Mix hot pepper sauce with melted butter. Toss popcorn with minced garlic, cayenne, black pepper, salt and hot pepper/butter.

Pesto Popcorn

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

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

Pina Colada Popcorn

8 c Popped popcorn
2 tb Butter
1/3 c Light corn syrup
1/4 c Instant coconut cream pudding
3/4 ts Rum extract
1/2 c Diced dried or candied pineapple
1/2 c Coconut, toasted*

*To toast coconut, spread coconut in a thin layer on a shallow baking pan. Bake in a 250 degree oven for 6 to 7 minutes or till light brown, stirring often.

Remove all unpopped kernels from popcorn. Place popped popcorn in a buttered 17x12x2-inch baking pan. Keep the popcorn warm in a 300 degree oven while making the coating. In a small saucepan melt the butter or margarine. Remove saucepan from heat. Stir in the corn syrup, pudding mix, and rum extract. Remove popcorn from oven. Pour the syrup mixture over the popcorn. With a large spoon, gently toss the popcorn with the syrup to coat. Bake popcorn, uncovered, in a 300 degree oven for 15 minutes. Remove popcorn from oven and stir in the dried pineapple and the coconut. Bake the popcorn mixture, uncovered, 5 minutes more. Turn the mixture onto a large piece of foil. Cool the mixture completely.

Piquant Popcorn

2 tb Corn oil
2 Garlic cloves, crushed
1 1/2" piece ginger root, -peeled, chopped
1 c Popping corn
1/4 c Butter
2 ts Hot chili sauce
2 tb Chopped fresh parsley
Salt to taste

Heat oil in a saucepan. Add 1 clove of crushed garlic, ginger and popping corn. Stir well. Cover and cook over medium-high heat 3-5 minutes, holding lid firmly and shaking pan frequently until popping stops. Turn popped corn onto a dish, discarding any unpopped corn kernels. Melt butter in pan. Stir in remaining clove of crushed garlic and chili sauce. Return corn to pan and toss well until evenly coated with mixture. Add parsley and salt and stir well. Turn into a serving dish. Serve warm or cold.

VARIATION: Omit chili sauce and add 1 teaspoon dry mustard, 1 teaspoon paprika, 1/2 teaspoon ground coriander and 2 tablespoons chopped fresh chives to melted butter.

Pizza Popcorn

2 tablespoons Grated parmesan cheese
1 teaspoon Garlic powder
1 teaspoon Italian herb seasoning
1 teaspoon Paprika
1/2 teaspoon Salt
ds Pepper
2 qt Hot popcorn

In blender, blend cheese, garlic powder, italian seasoning, paprika, salt and pepper about 3 minutes. Place popcorn in large bowl; sprinkle with cheese mixture. Toss to coat evenly.

Popcorn ala Koolaid

2 cups sugar
1 cup light corn syrup
2/3 cup butter
2 packages Koolaid (unsweetened)
1 teaspoon baking soda
6 quarts of popped popcorn

In a medium saucepan, combine sugar, corn syrup and butter. Cook over medium heat until mixture reaches a rolling boil; boil 3 minutes. Stir in baking soda and Koolaid. Pour over popcorn. Bake at 225 degrees for 45 minutes, stirring every 10 minutes. Remove from the oven and break up immediately. If you're quick the popcorn can be pressed into decorative molds.

Popcorn Clusters

8 c Popped corn
1 c Sugar
1/3 c Light corn syrup
1/3 c Hot water

1/8 ts Salt
1/2 ts Vanilla
1 lb Chocolate coating

Measure popped corn into a large bowl. In a small saucepan, combine sugar, syrup, water, and salt. Cover tightly and bring to a rolling boil. Remove lid and add thermometer. Cook to 270 degrees; remove from heat and stir in vanilla. Pour cooked syrup over the popped corn, stirring to coat corn. Cool completely, then run through a food chopper. Melt chocolate coating in top of double boiler. Stir ground popcorn into chocolate, using as much popcorn as the chocolate will hold. Pack into chocolate lined molds or roll out between waxed paper and cut into shapes with cookie cutters or knives. Makes about 50 pieces.

Americans eat more popcorn than any one else (500,000,000 pounds a year and 60 % is popped in the home). Most popcorn is grown in the United States in the Midwest.

Popcorn Haystacks

1 qt Popped popcorn
1 c Peanuts
3 oz Chow mein noodles
12 oz Chocolate chips

Toss popped corn, peanuts, and cm noodles together in lg bowl Set aside. Place choco chips in glass bowl. Microwave on med high for 3 mins. Pour over popcorn mixture. Toss until well mixed. Place spoonfuls of the tossed mixture on wax paper. Cool until firm. Stor in tightly covered container. Makes 24 haystacks.

Popcorn Honey Balls

1 1/2 qt Unbuttered popped corn, -salted
1/2 c Brown sugar
1/2 c Granulated sugar
1/4 c Honey
1/3 c Water
1 tb Butter

Put popped corn in oven to keep warm. Combine sugars, honey, and water in a buttered 2-quart heavy-bottom saucepan. heat slowly, stirring until sugar is dissolved. Cook to firm ball stage (248 deg.). Add butter and stir only enough to mix. Slowly pour syrup over popcorn, tossing to mix. With buttered hands, shape into balls. Makes about 12.

Popcorn Italiano

2 tb Butter
1 sm Clove garlic,minced
1/2 ts Dried oregano leaves
8 c Hot popcorn
2 tb Grated Parmesan cheese

In 1 1/2 quart sauce pan over medium high heat,in hot butter, cook garlic with oregano.In a large bowl,drizzle butter mixture over popcorn;toss with cheese.

A longer version of this tale can be found in:

Popcorn Macaroons

3 Egg white
ds Salt
1/2 ts Baking powder
1 c Coconut; toasted
1 c Popcorn; popped - chopped in the blender

Beat egg whites til frothy and add the salt and baking powder. beat until stiff. Fold in the toasted coconut and the chopped popped corn. Drop by teaspoons onto greased cookie sheets. Bake at 350~ for 15 mintues, until lightly browned.

Popcorn Muffins

1 1/2 c Flour
1 tb Sugar
3/4 c Ground popped corn
2 tb Melted shortening
3 ts Baking powder
1 c Milk
1 ts Salt
1 Egg, well beaten

Sift flour, measure, and sift with baking powder, salt, and sugar. Add milk, popped corn, egg, and shortening. Fill well-oiled muffin tins 2/3 full. Bake in hot oven (435ø F) 25 minutes. 6 servings.

Popcorn on a Stick / Popsicle Style

16 Skewers/Wooden Sticks.....
2/3 cup unpopped popcorn
1 cup peanuts
1 cup molasses
1 cup sugar
1 tsp salt

Combine popped corn and peanuts in large bowl or pan. In 2 quart saucepan, combine molasses, sugar and salt; cook over medium heat to hard ball stage (260 degrees). Pour syrup slowly over popped corn and nuts, stirring until mixture is well coated. Press into 5 ounce cold drink cups. Insert a wooden skewer in each and let cool....Push onto bottom of cups to remove. Makes about 16

Popcorn Party Cake

4 Qt. popped corn
1/2 lb Gum drops
1/2 lb Peanuts
1 lb Marshmallows
1/2 c Melted butter
1/2 c Corn oil

Melt marshmallows, margarine, and corn oil. Pour over popcorn, nuts and gum drips. Mix together and pat in a bundt cake pan or angel food cake pan. Cool.

Popcorn Peanut Chip Cake

14 c Popped popcorn
1/2 c Butter
6 oz Chocolate chips
1/2 c Peanut butter
1 c Peanuts; broken in half
10 1/2 oz Mini marshmallows
12 cup bundt pan or 10" tube pan with foil.

In 6 quart container or 2 large bowls, combine popcorn, chocolate chips and peanuts; set aside. In medium saucepan, melt butter. Stir in peanut butter and marshmallows. Cook over low heat until marshmallows are melted, stirring constantly. Pour marshmallow mixture over popcorn mix; stir to coat. Press mixture firmly into prepared pan. Cool completely; remove from pan. Cut into slices to serve.

Popcorn Power Munch

8 c Freshly popped popcorn
2 c Unsweetened dry cereal
1 c Toasted croutons
1 c Tiny unsalted pretzels
1/2 c Dry-roasted peanuts
2 tb Melted butter
2 ts Worcestershire sauce
1/2 ts Garlic powder
1/2 ts Chili powder
1/2 ts Onion powder
1/2 c Raisins

Mix popcorn, cereal, croutons, pretzels and peanuts; toss well. In a small bowl, mix margarine, Worcestershire sauce and powdered flavorings; pour over popcorn mix. Toss and spread evenly on a cookie sheet. Bake 15 minutes at 300°F., stirring once. Mix in raisins. Store in airtight container.

Popcorn pudding

2 c Popped corn
3 c Milk
4 tb Butter, melted
3 Eggs, beaten
1/2 c Brown sugar
1 t Vanilla
1/2 ts Salt

Grind all but a small handful of the popped corn in a food processor or grinder. Scald the milk, pour it over the corn, stir in the butter, and let the popcorn sit, covered, for 1 hour to absorb the liquid. Beat eggs with the sugar until light, add vanilla and salt, beat in the corn mixture, and turn into a buttered baking dish. Sprinkle the reserved popcorn on top. Bake at

300 F until custard is set and browned on top, 45 minutes to 1 hour. Sprinkle the reserved whole popcorn on top.

Popcorn Snowmen

4 tablespoons Unsalted butter
4 cups Mini marshmallows
9 cups Popped popcorn
1/2 cup Confectioners' sugar
1 tablespoon Milk

Gumdrops, cinnamon candies, fruit leather, jelly, pretzels -- for garnish.

In a large saucepan, melt the butter over low heat. Add the marshmallows and cook, stirring often, until melted and syrupy, about 5 minutes. Place the popped popcorn in a large lightly greased shallow pan. Pour the syrup over the popcorn, tossing to coat evenly. While still warm, form 6 balls about 5" in diameter from the coated popcorn for the bottom sections, giving the balls flat bases so the snowmen will stand. Form 6 balls about 3-1/2" in diameter for the middle sections. Then form 6 balls about 2" in diameter for the top sections. Stir in the confectioners' sugar and milk together until smooth. Use the icing to stack three popcorn balls of decreasing sizes into a snowman, then attach candies to decorate. (Gumdrops for hats, fruit leather for scarves, etc.)

Praline Popcorn Crunch

12 c Popped popcorn
1 c Firm-pack brown sugar
1/2 c Margarine
1/4 c Honey
1/2 ts Baking soda
1/2 ts Vanilla
1 c Pecan halves

Place popcorn in greased 15x10 baking pan. In a 1 1/2 quart saucepan, combine brown sugar, margarine and honey. Cook over medium heat until boiling, stirring constantly with a wooden spoon. Continue cooking at a gentle boil for 5 minutes. Remove from heat. Stir in baking soda and vanilla. Slowly pour mixture over popped corn. Add pecans and stir gently until pecans and popcorn are evenly coated. Bake at 300 F for 15 minutes. Stir and bake 5 minutes more. Turn out on waxed paper. Cool, break into chunks and store in tightly covered container. Makes about 12 cups.

Pumpkin Spice Popcorn

1 c Light brown sugar; packed
1/4 c Light corn syrup
1/4 c -Water
3 tb Butter
1 ts Pumpkin pie spice
8 c Popped corn

In a heavy saucepan, combine brown sugar, corn syrup, water, butter, and pumpkin pie spice. Bring to a boil, stirring until sugar is dissolved. Reduce heat and gently boil, stirring occasionally, until a candy thermometer reaches 285 degrees (syrup separates into hard, but not brittle, threads when dropped into very cold water). Gradually pour over popcorn, tossing

to coat evenly. Spread out on a lightly buttered cookie sheet. Cool and break into small pieces.

Pop-N-Fluff Cookies

2 c Unsalted popped corn
3 Egg whites
1/2 ts Baking powder
1/4 ts Salt
1/4 ts Cream of tartar
2 tb sugar

Place popped corn in food processor or food grinder. Grind into kernel-size pieces. Beat egg whites until frothy and add baking powder, salt and cream of tartar. Beat into stiff peaks. Add sugar, beating until well blended. Fold popcorn pieces into stiffly beaten egg whites. Drop by teaspoonfuls onto lightly greased cookie sheets. Bake at 350 F for 12 to 14 minutes or until lightly browned.

Rainbow Popcorn Balls

1 c Light corn syrup
1 c Sugar
1 pk Strawberry gelatin powder; or lime gelatine
1 1/2 c Salted peanuts -coarsely chopped
Red or green food coloring
1/2 c Unpopped popcorn

Pop popcorn in 3 tbl oil Turn the popped corn into bowl and add peanuts. In a one quart saucepan combine corn syrup, and sugar. Cook, stirring with a wooden spoon, until sugar dissolves. Without stirring bring mixture to a full rolling boil. Remove from heat and add gelatin. Stir until dissolved and add food coloring. Pour over popcorn and mix. Butter hands and form into balls

RockyPop Fudge

6 large marshmallows cut in quarters or 24 miniature marshmallows
6 squares semi-sweet cooking chocolate
1/2 cup butter
2 cups sugar
10 large, whole marshmallows
2/3 cup evaporated milk
1/2 cup chopped walnuts
1 cup coarsely ground, popped popcorn
1 teaspoon vanilla

Place quartered or miniature marshmallows on a tray or cookie sheet. Freeze until firm. Lightly butter an 8-inch square pan. Place chocolate squares and butter in a large bowl and set aside. Combine sugar, whole marshmallows and evaporated milk in a large saucepan. Bring to a boil over medium heat and continue boiling for 5 minutes, stirring constantly. Pour over chocolate squares and butter. Stir until mixture is well blended and begins to thicken. Add walnuts, ground popcorn, vanilla and frozen marshmallows. Pour into buttered pan. Chill until firm. Cut into squares. Store, covered, in a cool place. Makes approximately 24 pieces.

Hint: Use scissors to cut marshmallows.

RumCorn Balls

2 qt Popped popcorn
2/3 c Sugar
1/2 c Water
2 1/2 tb Light corn syrup
1 t Salt
1 tb Rum flavor
1/3 ts Vinegar

Preheat oven to 250. Place popcorn in large 4 inch deep buttered baking pan. Keep warm in the oven. In a large saucepan, stir sugar, water and corn syrup together until sugar is dissolved. Boil without stirring until mixture reached 250 on a candy thermometer. Remove from heat and quickly stir in salt, rum flavor and vinegar. Remove popcorn from oven. Pour syrup mixture over popcorn and mix thoroughly. Shape into balls!!

Saffron Butter Popcorn

1/4 c Corn oil
3/4 c Popping corn
Salt
1/4 ts Finely chopped saffron threads
3 tb Melted butter

In a large heavy pot, heat corn oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Heat melted butter with saffron threads for 1 minute. Toss popcorn with salt and butter/saffron.

Savory Italian Popcorn Mix

6 c Popped popcorn
2 c Pretzel sticks
2 c Mixed nuts
2 c Bite-size round cheese flavored crackers
3 tb Butter melted
1/2 ts Garlic powder
1/2 ts Onion powder
1/2 ts Dried oregano
1/2 ts Dried basil
1/4 ts Red pepper sauce

Heat oven to 300~. Mix popcorn, pretzel sticks, nuts and crackers in ungreased 13x9" pan. Mix remaining ingredients; drizzle over the popcorn mixture, tossing to coat evenly. Bake about 30 minutes, stirring every 10 minutes, until toasted. Serve warm.
MICROWAVE: Prepare as above using a microwavable bowl. Microwave, uncovered, on HIGH for 4-6 minutes, stirring every 2 minutes.

Sesame Maple Popcorn

8 cups popcorn
1 1/2 Tbsp. sesame seeds
1/4 cup maple syrup
3 Tbsp. light brown sugar
1/8 tsp. ground cinnamon
1 1/2 tsp. butter or margarine

Preheat oven to 250 degrees F. Lightly spray very large ovenproof bowl, preferably glass or ceramic, and baking sheet with nonstick cooking spray. Add popcorn to bowl. Place in oven to warm while preparing the glaze. Place sesame seeds in a small bowl. Stir together maple syrup, brown sugar, and cinnamon in small, heavy-bottomed saucepan. Bring to boiling over medium heat; cook to hard ball stage (250 degrees F on candy thermometer). Stir in butter and cook to hard crack stage (280 degrees F on candy thermometer). Remove popcorn from oven. Pour about half of glaze over popcorn, working quickly and tossing with metal spoon to coat popcorn. Sprinkle on sesame seeds; pour on remaining glaze and toss until evenly coated. (If mixture cools down too quickly, warm in oven until softened enough to mix.) Spoon onto prepared baking sheet and spread into small clumps. Cool.

Simon & Garfunkel Popcorn

2 tablespoons butter
¼ teaspoons crushed dried parsley flakes
Pinch of powdered sage
1/8 teaspoon crushed dried rosemary leaves
¼ teaspoon crushed dried thyme leaves
¼ teaspoon lemon juice
2 qts. Popped popcorn
Salt to taste

Melt butter over low heat. Stir herbs and lemon juices into the melting butter. Drizzle over popcorn. Add salt to taste. Makes 2 quarts.

Southern BBQ Popcorn Mix

12 c Popped corn
3 c Bite size shredded wheat squares
3 tb Butter
1 ts Chili powder
1 ts Paprika
1 ts Lemon pepper
1/2 ts Garlic powder
1/4 ts Dry mustard
1/4 ts Dried oregano

Combine popcorn and shredded wheat squares. Drizzle with melted butter; toss lightly to coat evenly. In a small bowl, combine remaining ingredients. Sprinkle evenly over popcorn mixture. Stir well. Serve at once.

Sugar & Spice Popcorn

1 cup firmly packed light brown sugar
¼ teaspoon ground cloves
¼ cup butter or margarine
¼ teaspoon ground nutmeg
¼ cup heavy cream
dash mace
1 teaspoon ground cinnamon
12 cups popped corn

In a heavy saucepan, combine all ingredients except popcorn. Cook over medium heat, stirring constantly, until sugar is dissolved. Pour over popcorn, tossing to coat evenly. Spread out evenly on a lightly-buttered baking sheet. Cool. Break into small pieces. Makes about 12 cups.

Sugared Popcorn Balls

2 qt Popcorn
2 tb Butter
2 c Sugar
1/2 c Water

Put butter in saucepan, when melted add sugar and water. Bring to boiling point, let boil 16 minutes. Pour over corn and stir until every kernel is well coated with sugar. Shape into balls, wrapped in waxed paper.

Sun Dried Tomato Basil Popcorn

3/4 c Popping corn
2 tb Corn oil
2 Garlic cloves, split
2 tb Olive oil
Dash Salt
12 Finely chopped basil leaves
1/4 c Grated aged provolone
6 Finely chopped oil-cured sun dried tomatoes
1 tb Oil from the tomatoes

Heat oil on high heat until the oil smokes. Add 1 corn and heat until kernel pops. Add cloves of garlic and the rest of the popping corn, cover gently until corn starts to pop. Shake until popping subsides. Remove from heat. Toss popcorn with provolone, salt, chopped basil, and sun dried tomatoes. Toast in 250 degree oven for at least 3/4 hour. Enjoy!

SuperBowl Popcorn

4 qt Popped corn
12 oz Peanuts
2 c Shredded cheddar cheese
1/4 c Melted butter
2 ts Lemon pepper
2 ts Cumin
1/4 ts Cayenne pepper
2 ts Chili powder

1 ts Paprika

Combine popcorn, peanuts, and cheese in a large bowl. Set aside. Add spices to melted butter one at a time, stirring constantly. Pour over popcorn and toss to coat.

Sweet Cinnamon Popcorn Mix

6 c Popped popcorn
2 c Cocoa puffs cereal
2 tb Butter -- melted
1 tb Sugar
1/4 ts Cinnamon

Mix popcorn and cereal in a large bowl. Drizzle with margarine; toss to coat. Mix sugar and cinnamon. Sprinkle on popcorn mixture; toss to coat.

Swiss Popcorn

1/2 pound bacon, chopped
1/2 cup chopped onion
3 quarts popped Pop Corn
1/4 tsp. coarsely ground pepper
1 cup finely shredded Swiss cheese

Preheat oven to 300°F. Cook bacon and onion in skillet until bacon is crisp. Drain off all but 1 tablespoon fat. Add to popped pop corn with pepper and Swiss cheese. Spread pop corn on foil-lined shallow baking sheet. Heat for 5 to 7 minutes or until cheese is melted. Serve immediately.

Thai Popcorn

1/4 c Butter; or margarine
1 tb Soy sauce
1/8 ts Dried red pepper flakes
1/2 c Chunky style peanut butter
1/8 ts Garlic powder
12 c Popped corn

In a heavy saucepan, melt butter over med. heat. Add remaining ingredients except popcorn. Cook, stirring constantly, until smooth. Pour over popcorn, tossing to coat evenly. Serve at once.

Toffee Popcorn & Peanuts

10 c Popcorn
1 1/2 c Peanuts; roasted or mix nuts
1 1/3 c Sugar
1/3 c Brown sugar; light, packed
14 tb Butter; cut in pieces
1/3 c Water
1/8 ts Salt

Put popcorn and nuts in 6 qt bowl and stir. Oil blade of a metal pancake spatula and bowl of a wooden spoon. Combining the sugars, butter, water, and salt in 2 qt. microwave-safe glass measuring cup. Cover with wax paper and micro on high 2 to 4 minutes, until steaming hot and butter has melted. Stir with an oiled wood spoon until the sugar crystals are almost completely dissolved. Cover again and micro on High 2 to 4 minutes, until mix comes to a rapid boil. Remove the wax paper and attach a microwave-safe candy thermometer to the side of the casserole, making sure the bulb is submerged in the toffee mix. Micro, uncovered on High 8 to 10 minutes, until 311F, very hard-crack stage. Immediately pour the hot toffee mix over the popcorn and nuts. Stir with oiled wood spoon until evenly coated. Scrap the toffee coated popcorn onto a marble slab or two large baking sheets. Using the spatula, flatten into a single layer. Cool for 10 to 15 minutes, or until firm. Using your fingers, break the candied popcorn into bit-size pieces. Store in an airtight container at room temperature.

Triple Herb Popcorn

6 qt (24 cups) popped popcorn (about 1 cup kernels)
Salt to taste
1/2 c Butter
1 t Dried basil
1 t Dried chervil
1/2 ts Dried thyme
1 cn (12 ounces) mixed nuts

Place popcorn in a large container or oven roasting pan. Salt to taste and set aside. Melt butter in a small saucepan. Remove from heat; stir in basil, chervil and thyme. Drizzle butter mixture over popcorn and toss lightly to coat evenly. Stir in the nuts.

One kernel of popcorn lore comes out of the Midwest. One summer it got so hot that the popcorn still in the fields began to pop. The sky filled with popcorn. It was so like a blizzard that citizens put on mittens and scarves and got out their snow shovels.

TropiPopCorn

1/4 cup Butter
1/4 cup Dark corn syrup
1/4 cup Cream of coconut
1 cup Brown sugar
1/2 cup Popcorn -- popped
1 cup Coconut -- toasted
1/2 cup Dates -- chopped
1/2 cup Dried pineapple pieces
1/2 cup Dried banana pieces

In a heavy saucepan, put the butter, corn syrup, cream of coconut and brown sugar. Boil over moderate heat for 2 minutes. Pour over the popcorn, coconut, dates, dried pineapples and dried banana chips. Stir to mix. Bake at 300~ for 30 minutes.

Vanilla Popcorn

1/4 c Corn oil
1 Split vanilla bean
3/4 c Popping corn

1 tb Superfine sugar
Salt
2 tb Melted butter

In a large heavy pot, heat corn oil over high heat until the oil smokes. Add 1 kernel popping corn and heat until kernel pops. Add vanilla bean and rest of popping corn, cover pot, and shake gently until corn starts to pop. Shake vigorously until popping subsides. Remove from heat. Remove vanilla bean and toss popcorn with sugar, salt, and melted butter. Scrape seeds from vanilla bean and add to popcorn.

Vermont Maple Popcorn Balls

1 cup Maple syrup
2 tablespoons Butter
1 teaspoon Vanilla
1/2 cup Popcorn -- popped *

In a heavy saucepan put the maple syrup and butter. Cook to 260~ on a candy thermometer. Remove from heat and add the vanilla. Stir well and pour over the popped corn. Shape into balls. Both pecans and walnuts are good with maple, it's hard to say which is better.

Wonder Popcorn Bread

1 1/2 c Water
2 1/2 tb Butter
1 tb Sugar
1 t Salt
2 tb Vital gluten
1 c Milled popped popcorn
3 c Bread flour
2 ts Yeast

Pop popcorn. 1/2 cup popcorn yields 8 cups. Mill the popped popcorn. 8 cups of popped popcorn will yield 4 cups of fluffy popcorn flour. Put ingredients in breadpan in order given. Set for rapid bake. The resulting loaf is high and light--the texture almost of "Wonder Bread" but much more flavorful. I milled the popcorn in my electric Miracle Mill but the hand mills should work fine, too. Popcorn must be compressed a bit as it's entering the mill and a wooden lemon reamer works well as a "stuffer". Do NOT attempt to mill unpopped popcorn in your electric mill. I can only break those hard kernels with my Back to Basics hand mill. The extra popcorn flour can be frozen in a ziploc and stored for future loaves. The fragrance is wonderful!

Yogurt Glazed Popcorn

10 cups Popped popcorn -- *
1 cup Plain yogurt
1 cup Brown sugar
1/3 cup Light corn syrup
* 2 tbs unpopped popcorn makes 4 cups popped popcorn.

Put popcorn in a large bowl. In a 2-1/2 quart saucepan, combine yogurt, brown sugar and corn syrup. Cook and stir over medium heat to hard-ball stage (250~ on a candy

thermometer). Don't try this recipe without a candy thermometer - the temperature must be exact. Pour the syrup over the popcorn, stirring to coat.

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