



**Delicious
Recipes**

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Caramel Popcorn

INGREDIENTS

popped popcorn (2 cups unpopped)

3-3/4 c packed brown sugar

1-2/3 c butter

1 c minus 1 T light corn syrup

1-1/4 t baking soda

1-1/4 t vanilla

1/2 cup half pecans

1/2 cup walnuts

DIRECTIONS

1. Remove all unpopped kernels from popped corn.
2. Place popcorn in a greased baking pan. Keep popcorn warm in a 300° oven while making caramel mixture.
3. Butter the sides of a heavy 3-quart sauce pan. In the saucepan, combine brown sugar, margarine or butter, and corn syrup. Cook and stir over medium heat to boiling. Clip candy thermometer to side of pan. Cook and stir over medium heat to 255°, hard-ball stage (about 4 minutes).
4. Remove the saucepan from heat. Stir in baking soda and vanilla; pour over popcorn. Stir gently to coat.
5. Bake in a 300° oven for 15 minutes, stir.
6. Bake 5 minutes more. Transfer popcorn mixture to a large piece of foil; cool completely. Break into clusters. Store tightly covered. Makes about 9 cups (9 servings).

NUTTY CARAMEL CORN:

Prepare as above, except add 1-1/2 cups peanuts, walnut halves, cashews, or pecan halves to caramel-coated corn before baking. Toss gently. Makes about 10 1/2 cups (10 servings).