



**Recipe**

## Kettle Corn

**Category**

Snack

**Description**

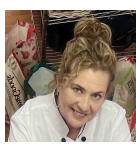
Sweet and Savory popcorn fresh from the Kettle! Delicious over a card game or with your cocktail of choice!

**Servings**

4      You can never really have enough!

**Ingredients**

3.00	T	Oil	
0.33	C	Popcorn	
1.00	t	Salt	I am thinking of adding a little extra, maybe 1.5
0.25	C	Sugar	I am thinking of adding a little extra, maybe .33



Instructions

**Prep the baking sheet:** Line a baking sheet with parchment and set it near the stove. You will pour the popped corn out onto this sheet to cool.

**Warm the oil:** Pour the oil into the pot and drop three kernels of corn over the top. These three kernels will be your indicator for when the oil is hot. Cover with the lid and set over medium-high heat.

**Add the corn kernels, sugar, and salt:** When you hear one of the kernels pop, uncover the pot and pour in the rest of the kernels, sugar, and salt. Use 1/4 cup of sugar if you like slightly sweet kettle corn and more if you like sweeter. Quickly stir everything together to coat all the kernels and replace the lid.

**Shake the pan while the popcorn pops:** Shake the pan occasionally as the popcorn starts to pop, and then more frequently and vigorously as the popping increases. Rest the pot on the burner every few seconds to maintain the heat.

Some wisps of steam toward the end of popping are normal — don't confuse this with smoke! However, if you *smell* smoke, stop popping and proceed with the next steps.

**Remove from heat when popping slows:** Listen closely — when you hear the popping begin to slow, 1 to 2 seconds between pops, remove the pan from heat. Don't wait for every kernel to pop or you'll end up burning the popcorn; as soon as you *think* it might be starting to slow down, take it off the heat. Total popping time is about 2 to 3 minutes on my electric stove.

**Pour the popcorn onto the baking sheet:** When the popping slows, immediately uncover the pot and pour the popcorn on the prepared baking sheet. Use the long-handled spoon and your fingers to spread the popcorn into an even layer to cool and pick out any burnt pieces (there are always a few in every batch!).

**Cool the Popcorn:** Let the kettle corn cool for at least five minutes — the popcorn will crisp as it cools. Eat immediately or store in an airtight container for several days.