**Stove-top Caramel Popcorn**

**Ingredients:**

* **One 5 QT. Stainless Steel Dutch Oven with a glass lid**
* **3 Tbsp. of Peanut Oil**
* **3 Tbsp. of butter**
* **12 Werther’s Original Caramel Hard Candies**
* **½ cup of Orville Redenbacher’s Original Popcorn kernels**

**Directions:**

1. **Put the Dutch Oven (DO) on the stove and set burner for medium high heat. After about 2 ½ minutes begin testing the temperature by dropping a small amount of water into the DO. When a drop of water forms a little ball that rolls around, the temperature is correct.**
2. **Add the oil, and swirl it around to completely coat the bottom of the DO. This is how you make your stainless steel cookware non-stick.**
3. **Add the butter and candies. Stir continuously with a wooden spoon until the candies have completely melted.**
4. **Add the kernels. Stir to completely coat them and spread in one layer on the bottom of the DO. Put the lid on,**
5. **Gently shake the DO every few seconds to prevent kernels from burning.**
6. **When popping slows to several seconds between pops, remove the DO from the heat.**
7. **Let the DO sit for a couple minutes before removing the lid.**
8. **Pour the popcorn into serving bowls, and ENJOY.**