

Nehemiah's Kettle Corn (THM E)

Yields approximately 6 servings.

Ingredients:

- 2/3 cup popcorn
- ½ Tbsp butter (or coconut oil) to not burn things.
- ¼ cup THM Gentle Sweet
- Mineral salt (for flavor).

Directions:

In a big pot, drop the butter (or coconut oil) on the bottom and set the burner on medium-high. Drop a kernel in the middle, should you desire, so you know when it's hot enough to pop the corn.

When it is hot, pour kernels and sweetener in the pot and shake to mix. (Pro tip: A lid keeps hot popped kernels in the pot and out of your face.)

Shake as the kernels pop, and once they slow take off the heat quickly to keep from burning.

Shake one last time before pouring on a cookie sheet. Sprinkle mineral salt on and let the coating harden.