



Family Night Popcorn Trio

S'mores Popcorn

Ingredients: Corn kernels (1/3 cup), cocoa mix (1/4 cup powdered sugar, 1 tbsp cocoa powder, 1/4 tsp kosher salt), and marshmallow and graham's (1/4 cup mini marshmallows, 1/4 cup crumbled graham crackers).

Instructions: In a large pot or Dutch oven, heat the oil over medium high heat. Add the popcorn kernels to the hot oil and cover the pot with a lid. Gently shake the pot by moving it back and forth. Once the kernels start popping, continue to shake the pan, until the popping stops. Remove from heat and empty popcorn into a large bowl. Sprinkle cocoa mix, marshmallows and graham's over the popcorn and stir to coat evenly. Enjoy!

Sweet BBQ Popcorn

Ingredients: Corn kernels (1/3 cup), spice mix (2 tsp smoked paprika, 1 tsp chili powder, 1 tsp granulated garlic, 1 tsp granulated onion, 1 tsp kosher salt), brown sugar glaze (2 tbsp brown sugar, 3 tbsp olive oil).

Instructions: In a large pot or Dutch oven, heat the oil over medium high heat. Add the popcorn kernels to the hot oil and cover the pot with a lid. Gently shake the pot by moving it back and forth. Once the kernels start popping, continue to shake the pan, until the popping stops. Pour the brown sugar glaze over the popped corn and toss carefully. Remove from heat and empty popcorn into a large bowl. Sprinkle in the spice mixture and stir to coat evenly. Enjoy!

Parmesan Herb Popcorn

Ingredients: Corn kernels (1/3 cup), seasoned butter (2 tbsp unsalted butter, 2 tsp Italian seasoning, 1 tsp granulated garlic, 1 tsp kosher salt), grated Parmesan cheese (1/2 cup).

Instructions: In a small saucepan, melt the seasoned butter over medium heat, stir to combine. Remove from the heat and set aside. In a large pot or Dutch oven, heat the oil over medium high heat. Add the popcorn kernels to the hot oil and cover the pot with a lid. Gently shake the pot by moving it back and forth. Once the kernels start popping, continue to shake the pan, until the popping stops. Once done, remove from heat and empty popcorn into a large bowl. Pour the seasoned butter mixture over the popped corn along with the grated Parmesan cheese and toss to combine. Add salt if needed and enjoy!

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