

# Kettle Corn

*This recipe is for a 3 quart stir-type popcorn maker.*

## Ingredients

Popcorn .....	$\frac{1}{3}$ cup	Mexican vanilla .....	$\frac{1}{4}$ tsp.
Coconut oil .....	2 Tbsp.	Butter .....	$\frac{1}{2}$ Tbsp.
Turbinado sugar .....	3 Tbsp.	Salt .....	$\frac{1}{4}$ - $\frac{1}{2}$ tsp.

## Directions

1. Add **coconut oil** and  $\frac{1}{4}$  tsp. **vanilla** to popcorn maker plate.
2. Sprinkle in  $\frac{1}{3}$  cup **popcorn** and 3 Tbsp. **turbinado sugar**.
3. Thinly slice  $\frac{1}{2}$  Tbsp. **butter** and place on dripping shelf.
4. Turn on popcorn maker.
5. Two or three times during popping, gently shake the popcorn maker side to side to dislodge stuck kernels. **TAKE CARE!**
6. When the pops slow to every 3 seconds, quickly turn off power and transfer popcorn to a large bowl.
7. Salt to taste with  $\frac{1}{4}$ - $\frac{1}{2}$  tsp. **salt**.