

# Kettle Corn

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

## Ingredients

|                           |         |                           |              |
|---------------------------|---------|---------------------------|--------------|
| Popcorn . . . . .         | 1/3 cup | Mexican vanilla . . . . . | 1/4 tsp.     |
| Coconut oil . . . . .     | 2 Tbsp. | Butter . . . . .          | 1/2 Tbsp.    |
| Turbinado sugar . . . . . | 3 Tbsp. | Salt . . . . .            | 1/4-1/2 tsp. |

## Directions

1. Add **coconut oil** and 1/4 tsp. **vanilla** to popcorn maker plate.
2. Sprinkle in 1/3 cup **popcorn** and 3 Tbsp. **turbinado sugar**.
3. Thinly slice 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 1/4-1/2 tsp. **salt**.