

Kettle Corn

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

Ingredients

| | | | |
|---------------------------|----------|---------------------------|----------|
| Popcorn | 1/3 cup. | Mexican Vanilla | ¼ tsp. |
| Coconut Oil | 2 Tbsp. | Butter | ½ Tbsp. |
| Turbinado Sugar | 3 Tbsp. | Salt | ¼-½ tsp. |

Directions

1. Add **oil** and **vanilla** to popcorn maker plate.
2. Sprinkle in **popcorn** and **sugar**.
3. Thinly slice 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.