

CARAMEL POP CORN  
TASTES LIKE CRACKER JACKS

3 QUARTS POPPED POPCORN  
PUT IN A LARGE PAN OR ROASTER.

IN A POT, PUT 2 CUPS BROWN SUGAR, 2 STICKS OLEO, AND 1/2 CUP WHITE KARD SYRUP. BRING TO A BOIL AND BOIL FOR 5 MINUTES. REMOVE FROM HEAT AND ADD 1/2 TEASPOON BAKING SODA AND 1 1/4 TSP CREAM OF TARTAR TO HOT MIXTURE. POUR OVER THE POPPED CORN. BAKE AT 325 DEGREES FOR ABOUT 25 MINUTES. STIR ABOUT HALFWAY THROUGH BAKING TIME. STORE IN A TIGHTLY COVERED CONTAINER. YOU MAY ADD PEANUTS AND PECANS TO THE SYRUP WHILE COOKING.

THIS IS DELICIOUS. GREAT TO SNACK ON WHEN WATCHING TV!