

Popcorn

From Nelson's Kitchen
Print

From Cooks Country.

You probably never thought that you needed a recipe for popcorn. I did not think that I needed it either. But after executing this recipe many times, I now know that I needed it. Follow the recipe exactly, and make sure to measure the ingredients correctly.

Ingredients:

- 3 tablespoons vegetable oil
- 1/2 cup popcorn kernels
- 2 tablespoons unsalted butter, melted
- 1/4 teaspoon salt

Procedure:

- Heat oil and 3 kernels in a covered large saucepan over medium-high heat until the three kernels pop.
- Remove pan from heat, add remaining kernels, cover, and let sit for 30 seconds.
- Return pan to medium-high heat.
- Continue cooking with lid slightly ajar until popping slows to about 2 seconds between pops.
- Meanwhile melt the two tablespoons of butter. I prefer to melt the butter in a small saucepan over medium heat.
- Transfer popcorn to large bowl.
- Drizzle half of the melted butter over the popcorn.
- Toss with two large spoons.
- Drizzle the remaining melted butter over the popcorn and toss again.
- Sprinkle one third of the salt, toss, and repeat until all salt is incorporated.
- Serve.