

### CARAMEL CORN

This is Aunt Hazel's recipe.. and soooooo good!

2 cups light brown sugar  
½ cup dark or light Karo syrup  
2 sticks butter  
dash of salt  
½ teaspoons baking soda  
pinch of cream of tartar  
1 tsp. vanilla  
8 quarts popped popcorn

Mix sugar, butter, syrup and salt in heavy pan. Boil and cook 5 minutes stirring constantly. Remove from heat, add baking soda, cream of tartar and vanilla. Immediately pour over popcorn. Mix well. Place in large roaster, bake 200 degrees for 1 hour. Pour on waxed paper and separate into bite size pieces. Eat immediately and enjoy!

### POPCORN BALLS

Aunt Hazel's recipe.. which means it's good!

2 cups sugar  
1 cup Karo syrup  
1 tablespoon vinegar  
2 teaspoons vanilla  
4 tablespoons butter.. <recipe calls for butter the "size of an egg">  
¼ tsp. salt  
8 qts. popped popcorn

Cook sugar, syrup, vinegar, butter, and salt <250 degrees> until mixture forms hardball when dropped into cold water. Add vanilla then immediately pour over popcorn, tossing until coated. Quickly and gently shape into 3 inch balls. Wrap individually in waxed paper.