

Kettle Corn



Take a trip to the county fair with a bowl of old-fashioned Kettle Corn. Your family will never want plain popcorn again! If you use white sugar, it will taste like popcorn balls and if you use brown sugar, it will taste like caramel corn.

By SUE202

Cook: 15 mins

Total: 20 mins

Prep: 5 mins

Servings: 5

Yield: 10 cups



Ingredients

¼ cup vegetable oil

¼ cup white sugar

½ cup unpopped popcorn kernels

Directions

Heat the vegetable oil in a large pot over medium heat. Once hot, stir in the sugar and popcorn. Cover, and shake the pot constantly to keep the sugar from burning. Once the popping has slowed to once every 2 to 3 seconds, remove the pot from the heat and continue to shake for a few minutes until the popping has stopped. Pour into a large bowl, and allow to cool, stirring occasionally to break up large clumps.

Nutrition Facts

Per Serving: 209 calories; protein 2.4g; carbohydrates 24.8g; fat 11.9g; sodium 0.6mg.