

Caramel Popcorn



Trisha's Dishes

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Friends of ours from Florida introduced me to this wonderful treat. I must admit, when the popcorn was suggested by another friend to be served as a dinner dessert, I was not understanding what the BIG deal was. Well let me tell you – it is amazing. I have fixed it many times and John thinks that I might be addicted.

The recipe comes from allrecipes.com.

Servings: 5 quarts

Bake Time: 1 hour @ 250 degrees

Ingredients:

- 1 cup butter
- 2 cups brown sugar
- ½ cup corn syrup (light)
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 teaspoon vanilla
- 5 quarts popped popcorn
- 1 cup peanuts

Tip: I use 1/3 cup popping oil and ¾ cup popcorn to produce 5 quarts popped popcorn.

Note: The key to the success of making this recipe is in the caramel sauce. Do not overcook. You want to boil the sauce for 4 minutes as directed.

Instructions:

1. Pop popcorn and place in a large non-stick roaster.
2. Mix in peanuts and set aside.
3. In a medium sauce pan over medium heat, melt butter. Stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring 4 minutes. Be careful not to let the sauce boil over the pan.
4. Remove from heat and stir in soda and vanilla. Mixture will foam. Gently pour in a thin stream over popcorn and peanuts, stirring to coat.
5. Bake in preheated oven, stirring every 15 minutes, for 1 hour. Remove from oven and let cool slightly in roaster, then turn onto covered counter to let cool completely before breaking into pieces.

To Serve:

- ◇ Completely cool so that the corn is dry before covering.