

Buttery Caramel Corn in a Bag

Cook Time: ~ 20 minutes

Ingredients:

16 cups popped popcorn (this is 1/2 cup of unpopped kernels)
1/2 cup salted butter (this is 1 stick of butter)
1 cup brown sugar
1/4 cup corn syrup
1/8 tsp salt
1/4 tsp baking soda

Recipe:

1. Put the popped corn in a large paper bag. This is where you will mix the popcorn and the caramel sauce in step 5.
2. Put the butter, brown sugar, corn syrup, salt and baking soda in a 2.5 qt. microwaveable dish or a 4-6 cup glass.
3. Heat in microwave for 1-2 minutes until ingredients are melted. Stir the melted ingredients together.
4. After stirring, heat the mixture in the microwave for 1-3 minutes until it comes to a bubbling boil. Boil for 1 minute or until it starts to caramelize. As it cooks, the sauce will puff-up and double in size.
5. Stir the caramelized mixture. The mixture will be very hot! **Carefully** pour a third of the caramel sauce over the popcorn. Stir to mix. Add a second portion, and final portion over the popcorn, stirring after each amount. Don't worry if some kernels are not covered with caramel sauce, as it will continue to melt over all the kernels as it continues to cook in the next steps.
6. Roll up or close the paper bag. Put the bag in the microwave on high for 1 minute. Take the bag out of the microwave; shake and stir well. I use a long wooden spoon to help stir the popcorn. Repeat this 2 more times.
7. Contents will be very hot. Spread popcorn out on a large cookie sheet or baking pan to cool. Stir and break apart pieces with a wooden spoon or silicon spatula as it cools. Enjoy warm or cooled. It may "disappear" fast!

Suggestions:

Add your favorite nuts to the bag of popped corn before making the sauce (peanuts, walnuts, pecans or whatever you like).