

Sweet & Savory Popped Corn

Serves 4, makes ~12 cups popcorn



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- ½ cup popcorn kernels
- 2 tablespoons oil (vegetable, grapeseed, coconut...)
- Salt to taste (about ½ teaspoon)
- Paprika to taste (about ½ teaspoon)
- 1 ½ teaspoons brown sugar

Topping variations include other spices, herbs, honey, grated cheese...

Directions

1. Heat oil in pot on medium and add a few kernels to the pot. Once they pop, add remaining kernels and spread out until they cover the pot evenly. Cover and gently shake the pot by moving it back and forth until the popping slows to 5 seconds between pops.
2. Turn off heat and toss popcorn with salt, paprika, and brown sugar.

Recipe from Cook Well Berkeley: Great Grains, Spring 2011