

## **Cheddar Cheese Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
¾ cup unsalted butter  
½ cup cheddar cheese powder  
½ tsp. mustard powder

**Directions:** In a microwaveable bowl, melt butter. Place popcorn into a large glass or stainless steel bowl. Drizzle butter mixture slowly over popcorn and toss to evenly coat. Combine cheddar cheese and mustard powder together and sprinkle over popcorn. Toss again to evenly coat and enjoy:

**Tip:** For fun with the family, place popcorn into a large paper, add butter, fold shut and shake, shake, shake. Add cheddar and mustard powder mix to popcorn and Shake, Shake, Shake. My kids love this part.

## **Caramel Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
1 cup unsalted butter  
2 cups brown sugar (packed)  
½ cup light Karo syrup  
1 tsp. baking soda  
1 tsp. vanilla extract  
Pinch of Kosher Salt

**Directions:** Preheat oven to 200° F. Place popped popcorn into a large glass or stainless steel mixing bowl and set aside. In a large saucepan, add butter, brown sugar, Karo syrup and salt. Bring ingredients to a boil over medium heat for about 3 minutes stirring constantly. Boil for another 2-3 minutes with no stirring. Remove from heat and add baking soda and vanilla extract. Stir till light and fluffy. Drizzle a slow stream of the mix over the popcorn and mix to evenly coat. Layer popped popcorn on 1 or 2 large sheet pan(s) and bake 60 minutes stirring every 15 minutes.

## **Peanut Butter Cup Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
½ cup honey  
½ cup natural peanut butter  
1/3 cup granulated sugar  
½ tsp. vanilla extract  
½ cup mini milk chocolate chips  
1 cup mini peanut butter cups  
salt to taste

**Directions:** Line a large sheet pan with parchment paper. Place popped popcorn into a large glass or stainless steel mixing bowl. In a small saucepan, add honey and sugar and bring to a boil over medium heat. Lower heat and let simmer for 2 minutes. Remove from heat, add peanut butter and whisk constantly until peanut butter is melted. Add vanilla extract, mix and drizzle over popcorn mixing to coat evenly. Place chocolate chips in a microwavable bowl and melt. Drizzle chocolate over popcorn to evenly coat, sprinkle the peanut butter cups over popcorn and let set for about 30-45 minutes.

## **Trail Mix Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
2 cups of your favorite trail mix  
½ cup golden raisin  
½ cup cranraisins

**Directions:** Place popped popcorn into a large serving bowl. Add trail mix, raisins and cranraisins and gently toss to evenly mix together.

## **Christmas Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
2 cups mini marshmallows  
1/3 cup brown sugar  
1/4 cup unsalted butter  
2 tbsp. creamy peanut butter  
1 cup mini green and red m&m type candies

**Directions:** Place popped popcorn into a large serving bowl. In a microwaveable bowl, add marshmallows, brown sugar, butter and peanut butter and microwave until melted. Stir every 30 seconds. Pour mixture over popped popcorn and toss to coat. Add mini candies, toss to incorporate and let stand for 30 minutes before serving.

## **Marshmallow Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
1 sticks unsalted butter  
1 cups mini marshmallows  
1/2 cup brown sugar

**Directions:** Place popped popcorn into a large serving bowl. In a microwaveable bowl, add butter, marshmallows and brown sugar. Microwave until melted. Stir once and microwave again for 1 minute. Stir every 30 seconds. Pour mixture over popped popcorn and toss to coat.

## **Maple Bacon Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
½ cup real bacon bits (12 slices of cooked bacon crumbled)  
1/3 cup pure maple syrup  
1 ¼ cup brown sugar  
4 tbsp. unsalted butter  
1 tsp. baking soda  
pinch of salt

**Directions:** Place popped popcorn into a large serving bowl. In a small saucepan, melt butter over medium heat. Add brown sugar and maple syrup and bring to a boil. Simmer and stir over low heat for 4-5 minutes. Remove from heat and add baking soda. Mix together and pour over popped popcorn. Add bacon bits, toss and coat evenly! Enjoy!

## **Brown Sugar & Cinnamon Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
4 tbsp. brown sugar  
1 tsp. ground cinnamon  
Salt to taste

**Directions:** Place popped popcorn into a large serving bowl. In small bowl combine brown sugar and cinnamon. Toss brown sugar mixture with warm, freshly popped popcorn. Salt to taste. Enjoy!

**Tip:** For a spicy treat, sprinkle with cayenne pepper to taste

### **Back on the Ranch Popcorn**

Serving Size: 10 - 12 cups

#### **Ingredients:**

12 cups popped popcorn

4 tbsp. unsalted butter

1oz pkg ranch seasoning

2 tbsp. chopped chives

Kosher salt to taste

**Directions:** Melt 4 tablespoons butter with a 1-ounce packet ranch seasoning mix; toss with 12 cups hot popcorn and 2 tablespoons chopped chives. Season with salt to taste and enjoy!

### **Lemon, Parmesan and Black Pepper Popcorn**

Serving Size: 10 - 12 cups

#### **Ingredients:**

12 cups popped popcorn

4 tsp. lemon zest

¼ cup finely grated Parmesan cheese

Freshly grated black peppercorn to taste

Fine grain sea salt to taste

**Directions:** Combine lemon zest and Parmesan cheese in small bowl. Prepare popcorn according to instructions, butter optional. Toss mixture with warm, freshly popped popcorn. Add freshly grated black peppercorn and sea salt to taste.

## **Grinch Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn

4 tbsp salted butter

3 ½ cups mini marshmallows (1/2 cup reserved for topping)

green food coloring

red mini m&m candies

Kosher salt to taste

**Directions:** Place popped popcorn into a large serving bowl and salt to taste. In a small saucepan, melt butter over medium heat. Add mini marshmallows and stir until melted. Remove from heat and add green food coloring to mix, stir and check color. A little goes a long way. Once you have the perfect shade of Grinch Green. Drizzle half the mixture over popcorn and pour onto a parchment lined sheet pan. Even out across the pan and add remaining marshmallows and m&m candies over the popcorn. Cool and serve!

## **Caramel Caribou Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
6 tbsp. salted butter  
3 tbsp. corn syrup  
¾ cup brown sugar (packed)  
¼ tsp. vanilla extract  
¼ tsp. baking soda  
1 cup semi sweet chocolate chips  
1 cup white chocolate chips  
1 cup salted cashews  
1 cup pretzel sticks

**Directions:** Preheat oven to 300° F. Grease 2 large sheet pans and set aside. Place popped popcorn into a large mixing bowl. In a 3qt saucepan, add butter, corn syrup and brown sugar over medium heat. Cook and stir until mixture boils. Continue boiling for another 3-4 minutes. Remove from heat and stir in vanilla extract and baking soda. Pour caramel over popcorn and stir to coat evenly. Pour popcorn mix onto sheet pans and bake for 10 minutes. Remove from oven and sprinkle chocolate chips, cashews and pretzels over popcorn. Toss to mix evenly with a silicon spatula. Let cool and serve!

## **Toffee Coated Popcorn with nuts**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
¾ cup granulated sugar  
¼ cup brown sugar  
½ cup salted butter  
½ cup corn syrup  
½ tsp. salt  
½ tsp. vanilla extract  
½ cup roasted almonds  
½ cup salted cashew pieces

**Directions:** Preheat oven to 200°F. Pour popped popcorn onto large sheet pan lined with parchment paper and place in oven to keep popcorn warm. Place a candy thermometer on a large saucepan. Add brown and granulated sugars, butter, corn syrup and salt and bring to a boil over medium heat. Keep mixture temperature between 265° to 275° F. Whisk constantly and watch this mix doesn't boil over. Pull popcorn from the oven and quickly drizzle candy in thick streams over popcorn and evenly coat each kernel. Sprinkle both kinds of nuts over the popcorn and place back in oven for 5 minutes, which will help the coating process. Remove and let cool! Place unused popcorn in a tightly sealed container to avoid mix from getting stale quickly.



## **S'mores Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
16 oz. milk or dark chocolate  
4 tbsp. butter  
24 Graham Crackers (crushed by hand)  
2 cups miniature marshmallows  
4 oz. favorite chocolate bar (chopped)

**Directions:** Line baking pan with parchment paper. Add 12 cups of popped popcorn. In a microwavable medium bowl, melt, milk or dark chocolate and butter (about 1 ½ minutes) stirring every 30 seconds. Drizzle ½ of chocolate mix over the popcorn. Add half of your mallow bits and half crushed graham crackers evenly over top of popcorn. Let settle for 1-2 minutes and repeat this process. Now repeat with the second half of everything. Toss chopped chocolate bar pieces over top evenly to cover all the popcorn. Place in fridge for about 30 minutes! Remove and let sit on counter to 1-2 hours to let the popcorn set.

## **Honey Butter Toasted Pecan Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
½ cup honey  
4 tbsp. salted butter  
1 cup toasted pecans  
Kosher salt to taste

**Directions:** Pour popped popcorn into a large glass or stainless steel mixing bowl. Place butter and honey in a small microwaveable dish and heat for 30 seconds. Stir and heat for another 30 seconds. Add pecans and salt, toss until evenly mixed. Drizzle honey butter mix over the popcorn and toss. Serve immediately.

## **Pumpkin Spice Latte Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn

1/4 cup unsalted butter

1/4 cup light brown sugar

1 tsp. pumpkin pie spice

1/4 tsp. instant coffee

Kosher salt to taste

**Directions:** Add popped popcorn to a large glass or stainless steel mixing bowl. Add honey, butter, brown sugar, pumpkin spice and coffee in a small microwavable dish and microwave in 30 second intervals to melt all ingredients. Stir in between each cycle and watch it doesn't overflow. Drizzle the butter mixture over the popcorn and toss gently until combined. Serve immediately or store in an airtight container for up to 1 day

## **Christmas Candy Cane Popcorn Ornaments Popcorn**

Serving Size: 5 - 6

### **Ingredients:**

12 cups popped popcorn  
1 10 oz. package of mini marshmallows  
2 tbsp. butter  
non stick butter flavored cooking spray  
green and red chocolate candies  
red sugar  
miniature candy canes  
Kosher salt to taste

**Directions:** Add popped popcorn to a large glass or stainless steel mixing bowl. Place butter and marshmallows in a microwaveable glass bowl microwave for 1:30 minutes or until mixture is melted. Stir at 45 seconds and again when done. Pour mixture over popped popcorn, spray hands with non stick cooking spray and mix by hand when cool enough. Make 6 evenly shaped balls and place them on a waxed paper lined sheet pan. Press candy canes into center of each ball and add green and red candies in whatever design you like. Sprinkle with red sugar and enjoy your homemade ornaments.

## **Sushi Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
2 tbsp. vegetable oil  
2 tbsp. soy sauce  
2 tsp. sesame oil  
2 tsp. rice wine vinegar  
1 cup torn seaweed snacks (shredded)  
1 cup wasabi peas

**Directions:** Whisk vegetable oil, soy sauce, sesame oil and rice vinegar until incorporated. Drizzle over hot popcorn and toss in torn roasted seaweed and wasabi peas. Mix together and enjoy.

**Tip:** Add  $\frac{1}{4}$  cup roasted sesame seeds for even more Asian flavor.

## **Maple-Pecan Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn

2 cups sugar

1 cup maple syrup

½ cup light corn syrup

3 cups pecans

3 tbsp. unsalted butter

**Directions:** Place a candy thermometer on a 5qt Dutch oven type pan. Add sugar, maple syrup and light corn syrup in a large pot until it reaches 260° degrees F (10 - 12 minutes). Using a silicon spatula, stir in pecans and cook 2 minutes. Add 3 tablespoons butter and mix until butter is incorporated. Remove from stove, let stand about 1-2 minutes. Add hot popcorn to a large glass or stainless steel bowl. Pour mix over popcorn and mix together. Spread over a baking sheet lined with a nonstick baking mat and let cool.

## **Rocky Road Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn

2 cups mini marshmallows

2 cups mini chocolate chips

1 cup pecan pieces

5 tbsp. unsalted butter

t tsp. kosher salt

1 tsp. vanilla extract

**Directions:** Preheat oven to 350° F. In a 3qt saucepan, add butter, vanilla extract and kosher salt. Melt over medium heat whisking constantly. Add popcorn in a large bowl and drizzle mix over popcorn, add mini marshmallows, chocolate chips and pecans pieces. Spread on a parchment lined baking sheets and bake for about 2 minutes (until the marshmallows & chocolate are slightly melted). Remove from oven and let stand for 30 minutes/

## **Peanut Butter & Jelly Popcorn**

Serving Size: 10 - 12 cups

### **Ingredients:**

12 cups popped popcorn  
1 cup creamy peanut butter  
1 cup jelly grape  
Pinch of Kosher salt

**Directions:** Preheat oven to 200° degrees F. Line a baking sheet with parchment paper and spray with butter flavored cooking spray. Add popcorn to baking sheet and spread evenly over on the baking pan. In a small saucepan, combine peanut butter, jelly and salt over medium heat, stirring constantly, until mixture begins to boil. Remove from heat. Drizzle some of mixture over popcorn and gently combine using a silicon spatula. Continue to drizzle mixture over popcorn and combine until all the mixture is used and popcorn is coating. Make sure mixture is evenly spread out on sheet pan and bake for 30 stirring every 10 minutes. Remove from oven and let cool!

**Tip:** Use two sheet pans if needed. Substitute any flavored jelly your family loves.

## **Native American Peanut Popcorn**

Serving Size: 10 - 12

### **Ingredients:**

12 cups popped popcorn  
1 cup dry-roasted peanuts  
½ cup peanut butter  
2 tbsp. salted butter

**Directions:** Place popped popcorn in a large mixing bowl. Add peanut butter, butter and salt to a medium saucepan over medium heat stirring constantly until melted. Drizzle mixture over popcorn and toss in the dry roasted peanuts. Mix well and let stand for 30 minutes!

*\*Information provided by Chef Tony Notaro.*