



## popcorn;

1. (pahp-korn) *noun*. Stovetop popcorn seasoned with butter and other flavors.
2. Produces 6 servings.
3. Preparation 20 mins.
4. Oven temperature set to --.

## Ingredients;

¼ c. canola oil  
4 Tbsp. clarified butter

2/3 c. popcorn kernels  
1½ tsp. kosher salt

\*Optional toppings in Serving Suggestions

\*\*Keep a brown paper bag handy

## Instructions;

1. Add the canola oil and 3 popcorn kernels into a 6 quart saucepan. Cover and cook over medium-high heat until all 3 kernels have popped.
2. Add the remaining kernels, cover, and remove from heat for 30 seconds. Then return the pot to heat, and the kernels should begin popping within a minute.
3. Cook, shaking occasionally until the popping sound slows, approximately 2 minutes.
4. Near the end of popping, lift the lid slightly to let out steam and keep popcorn crisp. Melt butter in the microwave near the end.
5. Pour popcorn into brown paper bag, and pour over melted butter. Shake the bag to coat evenly, then add in flavorings and shake again.