No. 026



popcorn;

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

Serving Suggestions;

- I. Cheddar pepper (3 Tbsp cheddar powder, I tsp. pepper)
- 2. Ranch (3 Tbsp. ranch seasoning)
- 3. Nacho* (2 Tbsp. chili powder, 2 chopped scallion greens, 2 c. shredded cheddar cheese, crushed corn chips)
- 4. BBQ (2 tsp. cumin, 2 tsp. chili powder, I tsp. paprika, I tsp. garlic powder, ¹/₂ tsp. chipotle chili powder or cayenne

*Instructions;

- I. Follow original instructions for buttered and salted popcorn. Add in powders and shake to evenly coat.
- 2. Lay out some or all of the popcorn on a baking sheet, and sprinkle cheese (and scallions) on top. Toast in 350° oven until cheese melts.
- 3. Remove from the oven and allow to cool, then toss back with any remaining popcorn.
- 4. Add in crushed chips and toss a final time to mix throughout.