

Kettle Corn

½ cup (125 ml) popcorn kernels

¼ cup (60 ml) white sugar

¼ cup corn/peanut/sunflower/canola oil

Options:

melted butter

salt

HEAT on high enough oil to coat the bottom of a large pot.

ADD popcorn and sugar. LOWER HEAT to medium-high.

CONSTANTLY SHAKE the pot to ensure that the popcorn does not burn.

Once the popping has slowed to one pop/second, REMOVE the pot from heat.

Immediately TRANSFER to a bowl.

ADD melted butter and a dash salt, if desired.

Notes:

Using corn oil intensifies the corn flavour.