

HOMEMADE KETTLE-STYLE POPCORN

Ingredients

16 cups popped corn (about 2/3 cup unpopped)

1/4 cup light-colored corn syrup

1/4 cup butter

Salt

Directions

1 - Remove all unpopped kernels from popped corn. Put popcorn in a large roasting pan.

2 - In a small saucepan, heat and stir corn syrup and butter until butter is melted.

3 - Pour over popcorn mixture, stir gently to coat. Sprinkle lightly with salt; toss to coat.

4 - Bake in a 300 degree oven for 30 minutes, stirring every 10 minutes. Cool mixture in pan. Break up any clusters before serving.

5 - Cover and store any leftovers at room temperature in a tightly covered container for up to 1 week.

Makes 16 cups