

BASIC POPCORN

1. In a large pot, stir together 1 tablespoon olive oil and 1/3 cup popcorn kernels; cover **partially** with lid to allow steam to escape.
2. Cook over medium heat until popping **slows**, about 4 to 6 minutes.
3. Remove from heat and place the lid all the way on the pot. Let stand (covered) until popping stops, about 1 minute.
4. Toss hot popcorn with one of the flavorings below, or more oil or butter and salt, as desired. Makes 8 to 10 cups.

POPCORN FLAVORS

Cinnamon-Sugar Popcorn

- 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon coarse salt
- 2 tablespoons melted butter

Combine sugar, cinnamon, and salt in small bowl. Toss hot popcorn with melted butter to coat evenly, then toss with sugar mixture.

Parmesan Popcorn

- 1/4 cup grated Parmesan cheese
- 3/4 teaspoon coarse salt
- 1/4 teaspoon ground pepper
- 2 tablespoons olive oil

Combine Parmesan, salt, and pepper in a small bowl. Toss hot popcorn with oil to coat evenly, then toss with Parmesan mixture.

Spicy Popcorn

- 1 1/2 teaspoons paprika
- 3/4 teaspoon coarse salt
- Pinch of cayenne pepper
- Pinch of ground black pepper
- 2 tablespoons olive oil

Combine paprika, salt, cumin, cayenne, and black pepper in a small bowl. Toss hot popcorn with oil to coat evenly, then toss with spice mixture.

