



8 SERVINGS



25 MINUTES



149 CALS

This Kettle Corn Recipe is the Perfect Family Movie Night Treat

SABEEN SIDDIQUE

Ingredients

- 1/2 cup popcorn kernels
- 1/2 cup corn oil
- 4 tbsp white sugar
- Pinch salt, to taste
- 3 tsp brown sugar

Instructions



PREP: 15M

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COOK: 10M

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READY IN: 25M

1. Put the corn oil in a large pot over medium heat and add popcorn kernels.
2. When a few kernels have popped, stir in the brown and white sugar.
3. Cover the pot with a lid and shake it in a circular motion on the stove.
4. Allow the popcorn to pop, shaking the pot continuously until the popping has slowed down to one pop every two seconds.
5. Remove the pot from the stove and agitate it until the popping stops.
6. Pour into a large bowl and break apart the large clumps of popcorn by hand.
7. Season with salt and serve.