

Caramel Corn

This is the best tasting caramel corn recipe I have found.

Ingredients

1 cup butter
2 cups brown sugar
1/2 cup light corn syrup (Karo)
1 teaspoon baking soda
1 teaspoon salt
3 teaspoons vanilla extract (optional)
6.5 quarts of popcorn

Half Recipe

1/2 cup butter 1 cup brown sugar
1/4 cup clear caro syrup
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons vanilla extract (optional)
3 1/4 quarts of popcorn

Directions

1. Pop the popcorn.
2. Bring the butter, sugar and corn syrup to a boil over medium heat for 5 minutes, stirring every minute.
3. Remove from heat.
4. Add 1 teaspoon of baking soda and mix really well. You will see the consistency of the mixture change as the baking soda performs its magic.
5. In large bowl pour hot caramel mixture over 6.5 quarts of lightly salted cooked popcorn and mix well.
6. Spread out in thin layer on 2 cookie sheets.
7. Bake at 200 degrees for 1 hour stirring every 15 minutes.
8. Spread on wax paper to dry

VARIATIONS

You can add nuts (pecans, almonds, peanuts, cashews) to the popcorn mixture.
One recipe added vanilla extract

How Much Popcorn To Pop?

2 tablespoons or 1/8 cup of un-popped **kernels** equals about one **quart** (4 cups) popped corn (if all **kernels** pop).