

Caramel Corn from Grandma Pearl

A LOT OF AIR POPPED POPCORN (PLAIN NO OILS)

2 CUPS BROWN SUGAR

1 CUP BUTTER

½ CUP LIGHT CORN SYRUP

1 TSP. SALT

½ TSP. BUTTER FLAVORING

1 TSP. BURNT SUGAR FLAVORING

MELT BUTTER IN A SAUCEPAN, THEN ADD REMAINING INGREDIENTS. BRING TO A BOIL AND SET A TIMER FOR 5 MINUTES.

REMOVE FROM HEAT AND ADD ½ TSP. BAKING SODA. POUR OVER POPCORN AND TOSS WITH LARGE SPOONS BEING CAREFUL NOT TO GET BURNED. BAKE IN A LARGE 13 QUART STAINLESS STEEL BOWL AT 250 DEGREES FOR 1 HOUR. TAKE OUT AND TOSS EVERY 15 MINUTES DURING HR COOKING. ENJOY!