

a littlefool's

Sweet & Salty **popcorn**

WHAT YOU'LL NEED:

- 2/3 Cup Popcorn Kernels (Obviously!)
- 1/4 Cup of Coconut Oil
- 3 Tablespoons Butter (Yep! Oil *and* Butter.)
- 2 Tablespoons Honey
- Himalayan Sea Salt to Taste

HOW TO MAKE IT:

1. Put coconut oil and 3 kernels of popcorn in a large pot. Cover and cook over medium-high heat.
2. Don't go too far away, listen close for those 3 little kernels to pop!
3. Once they've popped, take the 3 kernels out of the pot and add the rest of the popcorn kernels.
4. Cover and take the pot off the heat for 30 seconds.
5. Put the pot back on the heat. Give it a little shake every now and then. Cook until the popping slows.
6. While the popcorn is popping, melt the butter and honey together in the microwave.
7. Once the popping has slowed, take the pot off the heat and remove the lid to release the steam.
8. Pour your butter and honey mixture over popcorn, top with salt to taste and *VOILA!* Finger-licking delish stovetop popcorn.

THANK ME LATA, BABY!