



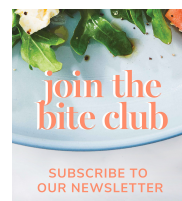
s'mores popcorn

Put out the campfire and turn on a movie because this scrumptious S'mores Popcorn, a combination of popcorn, marshmallows, graham crackers and chocolate, is going to be the main event.

SERVES: 6-8



julie albert & lisa gnat



ingredients

- 6 cups freshly popped popcorn
- ½ cup brown sugar
- 4 tbsp butter
- ¼ cup light corn syrup
- ½ tsp baking soda
- 3 cups mini marshmallows
- 5 graham cracker sheets, crushed
- 2 cups of milk chocolate chips

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directions

1. Place popped popcorn in a large bowl, removing all unpopped kernels. Add marshmallows and graham crackers. Set aside.
2. For the caramel sauce, in a medium saucepan, combine brown sugar, butter and corn syrup over medium-high heat. Bring to a boil (4-5 minutes), remove from heat and stir in baking soda. Immediately pour over popcorn mixture and stir to coat well. Spread onto a baking sheet lined with wax paper and allow to harden. Meanwhile, place the chocolate chips in a medium, microwave-safe bowl. Melt chips in microwave in 30 second intervals, stirring every 30 seconds, until fully melted. Drizzle over popcorn and allow to cool. Break into smaller pieces and serve.

“Every once in a while, someone will mail me a single popcorn kernel that didn’t pop. I’ll get out a fresh kernel, tape it to a piece of paper and mail it back to them.”

– ORVILLE REDENBACHER

