

SEPTEMBER 2018

IF:TABLE RECIPE

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PEANUT BUTTER
POPCORN



DIRECTIONS

This is my momma's recipe (hence the use of Karo before corn syrup was taboo). She likes to use a large, foil casserole pan. I use a big brown paper grocery bag.

Place popped popcorn (no kernels) in pan or bag.

Mix honey, Karo syrup, and sugar in a small saucepan and bring to a boil. Let it simmer until the mixture is mostly smooth (about 2 minutes).

Remove from heat and stir in peanut butter until it is incorporated with the caramel.

Add vanilla and stir.

While it's still warm, pour over popcorn in pan or bag. Use a wooden spoon to gently toss. If you're using the bag, I like to close it and give it a good shake.

Let it cool before serving, but I like a few bites while it's warm!

INGREDIENTS

1 Extra large foil casserole pan
OR large brown paper grocery bag

12 cups of popped popcorn (roughly 3 microwave bags... make sure there are no stray unpopped kernels!)

1 cup granulated sugar

1 cup smooth peanut butter

1/2 cup honey

1/2 cup Karo light corn syrup (or simply use another 1/2 cup of honey... making it 1 whole cup)

1 tsp vanilla extract