



## *Sweet & Savory Popcorn*





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### STOVETOP POPCORN

½ cup popped Doudlah Farms Organics Popcorn

3 tbsp oil

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Place a large heavy pot or kettle on stove with medium-high heat.

Add 3 tablespoons of oil and a few popcorn kernels to test. Once test kernels pop, add ½ cup of kernels and gently shake to coat kernels with oil, then cover with lid.

Kernels will begin to pop vigorously. Once popping slows to 1-2 seconds between pops, turn off heat, and carefully pick up the pot and shake a couple times. Crack the lid to allow steam to escape (keep hands and face away from steam to prevent burns).

Pour popcorn into a big bowl. Add your favorite toppings and enjoy.

### TOPPINGS

#### CINNAMON & HONEY

Warm honey in microwave add cinnamon and drizzle over popped kernels.

#### CHILI LIME

Chili powder (or cayenne) along with fresh grated lime zest added to popcorn.

#### SIRACHA & BUTTER

Melted butter drizzled over popcorn along with Siracha sauce.

#### SALTY

Sprinkle smoked salt, season salt or Pink Himalayan salt.

#### SMOKY

Spray with organic olive oil cooking spray, ¾ tsp dried oregano, ½ tsp smoked paprika, ½ tsp lime zest, ¼ tsp ground cumin, and a pinch of salt.

#### SWEET TREATS

Mix dried fruits and toasted coconut with popcorn. Drizzle with melted chocolate.