



Category (Treats)

# Caramel Popcorn

Submitted by (Sue Wayman)

<p><b><u>Recipe</u></b></p> <p>COMBINE AND HEAT OVER MEDIUM HEAT UNTIL BOILING:</p> <p>1 cup butter          2 cups brown sugar          1/2 cup light corn syrup          1 teaspoon salt</p> <p>the second it comes to a full boil, remove from heat and add:          1/2 teaspoon baking soda</p> <p>Put 5 quarts of popcorn and 2 cups cashews in a paper grocery sack. (we bought pre-popped and buttered popcorn from albertsons) pour caramel over popcorn and stir until well mixed. Pour out on large cookie sheets (2). Throw away sack. Melt chocolate bars and/or chocolate chips in microwave for 1 minute. Stir and return for 15-second intervals until melted and can be stirred smooth. Do not add water, milk, food coloring, oil, margarine or butter, or the chocolate will immediately thicken. If you want to thin it, add 1/2 tablespoon solid vegetable shortening. Drizzle chocolate over popcorn and allow to harden.</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>