

SALTED CARAMEL POPCORN

Dessert | Preparation Time: 20 minutes | Serves: 4-6 | Difficulty: Medium

This salted caramel popcorn is made with Morton Fine Sea Salt and Morton Coarse Sea Salt.

Ingredients:

- 1 tablespoon canola oil
- 1/2 cup (4 ounces) popcorn kernels
- 10 tablespoons unsalted butter
- 11/4 cups firmly packed dark brown sugar
- 2 tablespoons dark corn syrup
- 1 teaspoon vanilla extract
- 1/2 teaspoon Morton Fine Sea Salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon Morton Coarse Sea Salt



- Position 2 oven racks evenly in the oven and preheat the oven to 225°F. Line 2 rimmed baking sheets with parchment paper.
- In a large, heavy saucepan or pot, warm the oil over medium-high heat.
- Add the corn kernels, swirl the pot to coat them with oil, then cover the pan.



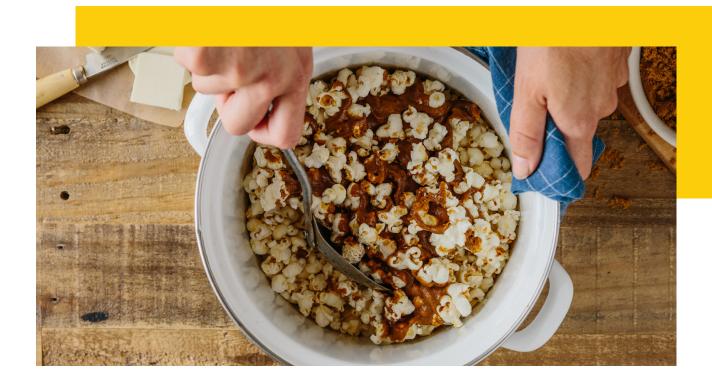
- Pop the corn, shaking the pot occasionally to prevent burning or sticking.
- When the popping sounds slow down the popcorn is ready. Pour the popcorn into a large metal or other heatproof bowl, discarding any un-popped kernels.
- To make the caramel, in a heavy saucepan, melt the butter over medium heat. Add the brown sugar and corn syrup. Cook, stirring constantly with a whisk, until the sugar melts and the mixture boils.



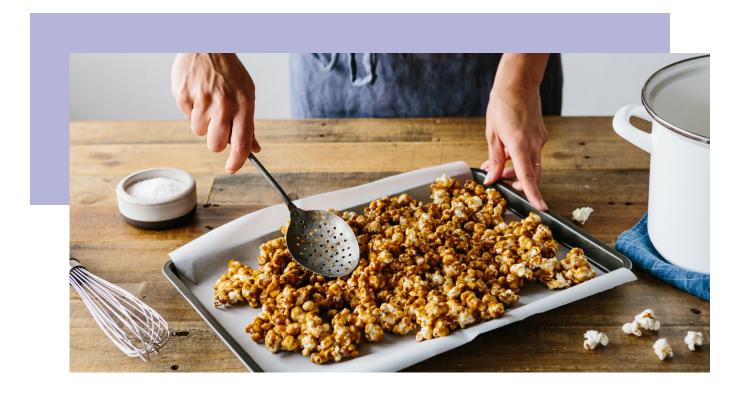
- 7 Continue to boil until thickened, whisking occasionally, about 3 minutes (be careful not to let it burn).
- Remove from the heat and stir in the vanilla, fine sea salt, and baking soda. Stir with a whisk to combine, then immediately pour over the popcorn.



9 Using a heatproof rubber spatula and moving quickly, stir the popcorn until evenly and well coated with the caramel (be careful because the caramel is very hot).

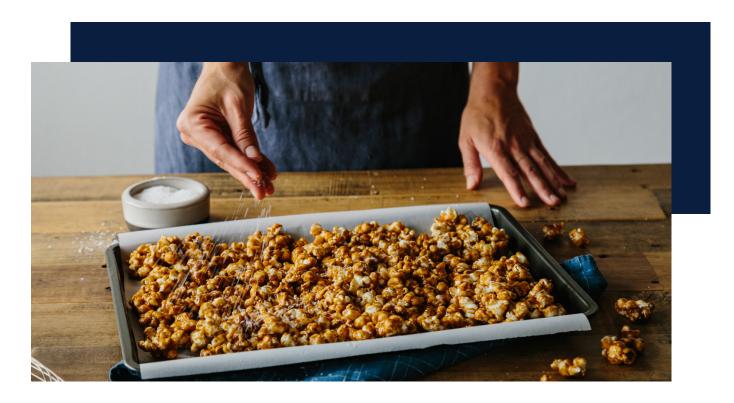






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Spread out the popcorn into an even layer and sprinkle with the coarse sea salt.









Tips for Success:

• Enjoy as a dessert or place in a jar for a delicious gift!