**Scrappy Munchies**

Serves 10 to 12

Prep time: 10 minutes

**Scraps Starring in a Supporting Role:** All your favorite movie theater snacks join forces with unexpected leftovers, creating a star-studded cast of sweet, salty and crunchy.

## **Choosing the Right Salt:**

The application of Morton® Coarse Kosher Salt brings out the natural flavors of the vanilla beans.

**Ingredients:**

½ stick (4 tablespoons) unsalted butter, melted

½ vanilla bean, split lengthwise

1 tablespoon soy sauce

2 tablespoons brown sugar

1 tablespoon honey

1 tablespoon spent coffee grounds

2 quarts popped popcorn

1 cup chopped skinned hazelnuts

1 cup crumbled potato chips

1 cup coarsely crushed pretzels

2 teaspoons Morton® Coarse Kosher Salt

1 cup dark chocolate chips

**Directions:**

* Preheat oven to 250ºF.
* Simmer the butter in a small pan over medium heat until browned, about 3 minutes. Remove from the heat and scrape the seeds from the vanilla bean into the butter. Stir in the soy sauce, brown sugar, honey and coffee.
* Toss the popcorn, hazelnuts, potato chips, and pretzels in a large roasting pan. Pour the brown butter mix over top and toss to coat.
* When the oven is up to temp bake for about 1 hour stirring every 15 minutes.
* While everything is baking, chop the spent vanilla pod very finely and mix into the Morton® Coarse Kosher Salt with your fingers, using the coarse salt crystals to crush and release the flavor from the bits of vanilla pod.
* Toss the hot popcorn mix with the vanilla salt and chocolate chips. Cool long enough so people don’t burn their fingers and serve it up!