

Maine Arts Camp

Advanced Cooking Day 4

Recipe Name: Caramel Popcorn

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 10

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
3	quarts	Popped popcorn	
2	sticks	Butter or margarine	
1	cup	Light brown sugar	Firmly packed
¼	cup	Light corn syrup	
½	teaspoon	Salt	
¼	teaspoon	Baking soda	

Procedure:

1. Place popped corn in a large shallow 18 × 12 × 2-inch baking pan; keep warm in a 250 degree oven.
2. Meanwhile, combine butter, brown sugar, corn syrup, and salt in a heavy 2-quart saucepan; cook and stir until sugar dissolves. Bring to a boil and cook to firm ball stage (248 degrees on candy thermometer).
3. Remove from heat and stir in baking soda. Remove popped corn and peanuts from oven; immediately pour a steady stream of syrup over popped corn and peanuts. Mix well.
4. Return to oven for 45 minutes, stirring every 15 minutes. Cool and store in an airtight container.

Notes- 1 cup of Virginia style peanuts can be added as well if desired..