

★ MOLLY'S MICROWAVE CARAMEL CORN ★

16 CUPS POPPED MUSHROOM TYPE
POPPING CORN

1 CUP BROWN SUGAR

½ CUP BUTTER, CUT INTO 8 PIECES

¼ CUP DARK CORN SYRUP

½ TSP. SALT

½ TSP. BAKING SODA

LARGE BROWN PAPER BAG

PLACE POPPED CORN IN PAPER BAG. COMBINE BUTTER, BROWN SUGAR, CORN SYRUP, AND SALT IN A MICROWAVE-SAFE DISH. COOK ON HIGH IN THE MICROWAVE FOR 2 MINUTES. STIR. COOK ON HIGH FOR 2 MORE MINUTES. CAUTION: WATCH THIS SECOND COOKING BECAUSE IT CAN BOIL OVER!

STIR IN BAKING SODA AND WHEN DISSOLVED POUR OVER POPCORN IN BAG. CRUMPLE BAG TOP TO SEAL. SHAKE WELL.

PLACE BAG IN MICROWAVE AND COOK ON HIGH FOR 1 MINUTE 30 SECONDS. TAKE BAG OUT, SHAKE, AND RETURN TO MICROWAVE FOR 1 MINUTE. TAKE BAG OUT, SHAKE, AND RETURN TO MICROWAVE FOR 30 SECONDS. SHAKE.

CONTINUED ON REVERSE

CAREFULLY POUR INTO LARGE PAN AND ALLOW TO COOL AT ROOM TEMPERATURE. BREAK UP CARAMEL CORN AND SERVE.

THIS IS TOTALLY EASY TO MAKE. I USE AN AIR POPPER ALONG WITH MUSHROOM TYPE (NOT THE BUTTERFLY OR SNOWFLAKE TYPE) POPCORN—YOU CAN USE WHATEVER YOU WANT.

ONE TIME I ADDED PEANUTS BUT THEY SANK TO THE BOTTOM OF THE MIX—THINK CRACKER JACK. OH, AND THE LITTLE DOG ON THE CRACKER JACK BOX, NEXT TO SAILOR JACK, IS NAMED BINGO.

