

Spicy Caramel Corn



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Modified from www.allrecipes.com

Makes 5 servings

1/2c butter

1c brown sugar

1/4c light corn syrup

1/2t ancho powder

1/4t baking soda

1/2t vanilla extract

5c popped popcorn

Preheat oven to 250. Place popped popcorn into a large bowl.

In medium saucepan, melt butter over medium heat. Stir in brown sugar, corn syrup and ancho powder. Bring to a boil, stirring constantly. Boil without stirring for 4 minutes. Remove from heat and stir in baking soda and vanilla. Pour in a thin stream over popcorn, stirring to coat.

Place on large rimmed baking sheet and bake, stirring every 20 minutes, for 1 hour. Remove from oven and let cool completely before breaking into pieces.

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The Meijer logo consists of the word 'meijer' in a bold, red, lowercase sans-serif font. The letter 'i' has a blue dot above it.

Debbie Spangler ~ Certified Personal Chef

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