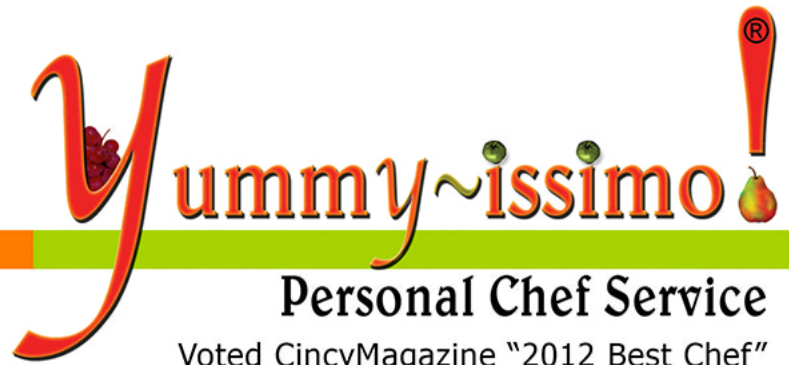


# Cheesy Ranch Popcorn



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1/2c popcorn kernels, uncooked

1/4c Parmesan cheese, grated

1t vegetable oil

2T Pecorino Romano cheese, grated

1/4c butter, melted

1 ~ 1oz package (dry) Ranch dressing mix

Using large, heavy pot with tight fitting lid, heat vegetable oil until shimmering. Drop 1 kernel into oil and when it pops, add remaining corn, cover and shake pot. Continue to shake pot until all the corn has popped and remove from heat immediately.

Pour popcorn into large bowl. Drizzle with melted butter, garnish with Parmesan and Pecorino cheeses and Ranch dressing mix. Toss gently to combine.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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