

# Sticky Fingers Kettle Corn



Makes 8 cups

6 cups freshly popped popcorn

1c almonds, slivered

1c walnuts, coarsely chopped

1 1/2c brown sugar

1/2c butter

1/3c light corn syrup

1t salt

1/2t baking soda

1/2t cayenne pepper

Preheat oven to 250. Line baking sheet with parchment paper and spread popcorn and nuts over it. Place in oven while making syrup.

Place brown sugar, butter and corn syrup in medium saucepan over medium heat. Stir until butter melts and then increase heat to high and boil mixture without stirring for 4~5 minutes. Drop a small amount of syrup in cold water ~ if it forms into a ball, it's ready to use. Or use a candy thermometer to 250.

Remove pan from heat and stir in salt, baking soda and cayenne pepper. The mixture will bubble up. Drizzle syrup over warm popcorn~nut mixture and stir gently with fork to coat. Bake the mixture in the preheated oven, stirring 2~3 times, for about 45 minutes.

Remove from oven and let cool in pan. It will firm up as it cools. Break into small pieces.

Prepare Ahead Tip

Store in airtight container for up to 1 week.