



## Sweet Popcorn

As presented in the June/July 2008 issue of QUILT Magazine

- 1/4 cup oil
- 1/2 cup popping corn kernels
- 1/3 cup of sugar
- 1 tsp popcorn salt



In a large pot with a lid that fits tightly, heat the oil over a medium to hot heat. Add the corn kernels. Sprinkle sugar over the kernels when the oil first starts to sizzle. Cover and shake the pot until the popping corn slows down, about 3 or 3-1/2 minutes. Remove the popped corn and sprinkle with salt. Makes 10 cups.

