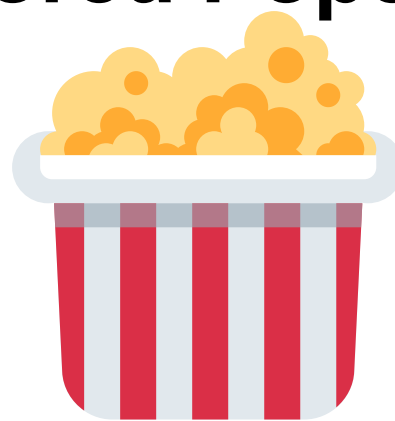




Flavored Popcorn



Prep Time: 5 minutes Cook Time: 5 minutes Yield: 5 servings

INGREDIENTS

- 1/3 Cup Popcorn Kernels
- 1 tablespoon Coconut Oil
- 1/4 Cup Butter, Melted
- 1-2 teaspoons of seasoning of choice (black pepper, smoked paprika, garlic & chili powder)

VARIATIONS

- Add maple syrup to melted butter and drizzle on top for a sweet and savory popcorn.
- Mix tabasco sauce into the butter for a spicy kick!

DIRECTIONS

- **HEAT** a large pot over high heat.
- **ADD** the coconut oil.
- **ADD** the kernels to the pot once butter is hot. **Keep** pot covered.
- **REMOVE** the pot from heat once kernels start to pop. **COUNT** for 40 seconds while **MOVING** the pot side to side.
- **PLACE** the pot back onto heat.
- **REMOVE** pot from heat once popping has slowed.
- **TRANSFER** to a large bowl.
- **MELT** butter in a microwave safe bowl for 30 seconds on medium power. **POUR** 1/2 of butter over popcorn. **Shake** to Coat.
- **SEASON** with your choice of seasonings. **ADD** salt to taste.