

2 to 3
SERVINGS



La Tablée des Chefs



Stovetop Popcorn

Ingredients

- 🏠 1 drizzle of oil (or margarine)
- 👑 ½ cup (125 ml) popcorn kernels
- 👑 ¼ cup (60 ml) unsalted butter, melted
- 👑 Spices of your choice* (optional)

*SPICES OF YOUR CHOICE

- ➔ ½ tsp chili powder, ½ tsp smoked paprika, ¼ tsp garlic powder, salt to taste
- ➔ 1 tsp dried oregano, ½ tsp celery salt, ¼ tsp garlic powder
- ➔ 1 tbsp vinegar and salt to taste
- ➔ 1 tsp cinnamon and 1 tsp sugar
- ➔ juice of half a lime and pepper to taste

Preparation

- 1 Heat a large saucepan over medium-high heat.
- 2 Add oil and corn kernels. Cover.
- 3 Using oven mitts, shake the pan frequently. To keep both heat and humidity in the pan, avoid opening the lid too often.
- 4 After a few minutes, the corn kernels should begin to pop.
- 5 Remove from heat when there is more than 10 seconds between pops.
- 6 Pour into a large bowl and add the melted butter and spices of your choice*. Mix well.

YOU WILL NEED

- ★ bowl (large)
- ★ oven mitts (or dry dish cloths)
- ★ saucepan (large) with lid
- ★ set of measuring spoons
- ★ set of measuring cups
- ★ wooden spoon