

# 50 Different Popping Corn Recipes

1. Brown Butter–Lemon Cook 6 tablespoons butter in a skillet over medium heat until browned, about 7 minutes. Remove from the heat and stir in 1 1/2 teaspoons grated lemon zest; drizzle over 16 cups hot popcorn. Toss with 2 teaspoons kosher salt.
2. Ranch Melt 4 tablespoons butter with a 1-ounce packet ranch seasoning mix; toss with 16 cups hot popcorn and 2 tablespoons chopped chives. Season with salt.
3. Garlic-Herb Melt 4 tablespoons butter in a saucepan; add 4 grated garlic cloves and 1 teaspoon each finely chopped fresh rosemary, sage and thyme and cook 1 minute. Drizzle over 16 cups hot popcorn and toss with 2 teaspoons kosher salt.
4. Parmesan-Rosemary Toss 16 cups hot popcorn with 1/2 cup grated parmesan, 3 tablespoons olive oil, 1 tablespoon finely chopped fresh rosemary and 2 teaspoons kosher salt.
5. Frito Pie Toss 12 cups hot popcorn, 6 tablespoons melted butter, 4 cups Fritos (or other corn chips) and 2 tablespoons chili powder; spread on baking sheets. Top with 2 cups shredded cheddar and 2 chopped scallions. Bake at 350 degrees F until the cheese melts, 3 minutes. Season with salt.
6. Truffle Toss 16 cups hot popcorn with 6 tablespoons melted butter, 1 1/2 tablespoons truffle oil, 1/4 cup grated parmesan, 1 teaspoon kosher salt and 1/2 teaspoon pepper.
7. Movie Theater Melt 1 stick butter in a small saucepan over low heat, skimming off the foam and solids; drizzle over 16 cups hot popcorn and toss with 2 teaspoons kosher salt.
8. Veggie Pulse 2 cups each mixed veggie chips and dehydrated snap peas in a food processor until powdery; toss with 8 cups hot popcorn and 2 cups each veggie chips and dehydrated snap peas. Season with salt.
9. Three-Cheese Toss 16 cups hot popcorn with 2 cups shredded cheddar, 1 cup grated parmesan and 1/2 cup grated pecorino; spread on baking sheets. Bake at 350 degrees F until the cheddar melts, 3 minutes. Season with salt.
10. Gruyere-Porcini Pulse 1/2 cup dried porcini mushrooms in a spice grinder until powdery. Add 2 tablespoons chopped fresh parsley and 1 1/2 teaspoons kosher salt; pulse again until powdery. Drizzle 6 tablespoons melted butter over 16 cups hot popcorn; toss with the porcini powder and 1 cup finely grated gruyere.
11. Everything Bagel Toss 12 cups hot popcorn with 4 cups broken bagel chips, 6 tablespoons melted butter, 2 tablespoons each white and black sesame seeds, 1 tablespoon each caraway seeds, granulated onion and granulated garlic, and 1 1/2 teaspoons kosher salt.
12. Mustard-Pretzel Whisk 4 tablespoons melted butter with 2 tablespoons dijon mustard, 1 teaspoon sugar and 1/2 teaspoon kosher salt; drizzle over 12 cups hot popcorn and toss with 4 cups mini pretzels.

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13. Sesame Heat 6 tablespoons butter with 2/3 cup sesame seeds in a small skillet over medium heat until the seeds are toasted, about 5 minutes. Stir in 1 tablespoon each sugar and kosher salt; toss with 16 cups hot popcorn.

14. Sushi Whisk 1 1/2 tablespoons each vegetable oil and soy sauce with 2 teaspoons each toasted sesame oil and rice vinegar; drizzle over 16 cups hot popcorn. Toss with 2 cups torn roasted seaweed snacks and 1 cup wasabi peas.

15. Crab Boil Melt 4 tablespoons butter with 2 tablespoons Old Bay Seasoning in a small skillet over medium heat; drizzle over 12 cups hot popcorn and toss with 4 cups oyster crackers.

16. Pepperoni Pizza Cook 1 cup chopped pepperoni in 1 tablespoon vegetable oil in a large pot until crisp; drain on paper towels, reserving the drippings. Pop 3/4 cup popcorn kernels in the drippings; toss with the pepperoni, 1 cup shredded mozzarella, 1/2 cup grated parmesan, 2 tablespoons olive oil and 1 teaspoon each granulated garlic and dried oregano. Season with salt.

17. Chorizo-Manchego Cook 1 cup diced chorizo in 2 tablespoons vegetable oil until crisp; drain on paper towels, reserving the drippings. Toss 16 cups hot popcorn with the chorizo, chorizo drippings and 1 cup grated manchego. Season with salt.

18. Bacon-Chive Cook 6 slices chopped bacon until crisp; drain on paper towels, reserving the drippings. Drizzle 2 tablespoons each reserved bacon drippings and melted butter over 16 cups hot popcorn. Toss with the bacon, 1/2 cup chopped chives and 1/2 teaspoon cayenne. Season with salt.

19. Bacon-Jalapeno Dip 4 thinly sliced jalapenos in 1/2 cup cornstarch whisked with 1/3 cup seltzer. Heat 1 inch vegetable oil in a small saucepan to 350 degrees F. Fry the jalapenos until golden and crisp, 2 minutes; drain on paper towels. Make Bacon-Chive Popcorn (No. 18), omitting the cayenne. Toss with the fried jalapenos.

20. Spicy Pork Rind Heat 1/4 cup vegetable oil with 1 1/2 tablespoons chili powder, 2 teaspoons grated lime zest and 1/2 teaspoon cayenne in a skillet over medium heat, 2 minutes; drizzle over 16 cups hot popcorn. Toss with 2 cups pork rinds and 1 tablespoon lime juice. Season with salt.

21. Szechuan Heat 1 cup each peanuts and dried arbol chiles, 1/2 cup each peanut oil, sesame seeds and Szechuan peppercorns, and 4 teaspoons each sugar and kosher salt in a large skillet over medium heat until the nuts and chiles are toasted, 4 minutes; pour over 16 cups hot popcorn. Toss with 2 tablespoons toasted sesame oil.

22. Sriracha-Lime Whisk 5 tablespoons melted butter with 1/4 cup Sriracha, 1 1/2 teaspoons grated lime zest and 1 tablespoon lime juice; drizzle over 16 cups hot popcorn and toss. Season with salt.

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23. **Chipotle Melt** 4 tablespoons butter with 2 tablespoons chipotle hot sauce and 1 tablespoon chipotle chile powder; drizzle over 16 cups hot popcorn. Toss with 2 cups corn nuts. Season with salt.
24. **Crunchy Ramen** Soak two 3-ounce packages ramen noodles (any flavor; reserve the packets) in warm water, 4 minutes; pull apart and pat dry. Heat 1/4 inch vegetable oil in a large skillet over medium-high heat. Fry the noodles in a single layer until crisp; drain. Break into pieces; toss with 8 cups hot popcorn, and the flavor packets to taste.
25. **Curry Melt** 1 stick butter in a saucepan over low heat. Add 2 cups each golden raisins and pistachios, 3 tablespoons sugar and 1 tablespoon curry powder and cook 2 minutes; toss with 16 cups hot popcorn and 2 teaspoons kosher salt.
26. **Thai Curry** Heat 1/2 inch vegetable oil in a medium saucepan to 350 degrees F. Fry 4 ounces rice vermicelli until crisp, about 20 seconds; drain. Warm 1/4 cup each red Thai curry paste and vegetable oil and 1 teaspoon kosher salt in the microwave, 1 minute; drizzle over 16 cups hot popcorn. Toss with 2 cups roasted cashews and the fried noodles.
27. **Jamaican Jerk Whisk** 5 tablespoons melted butter with 1 1/2 tablespoons jerk seasoning, 1 teaspoon curry powder and 1/4 teaspoon cayenne; drizzle over 16 cups hot popcorn. Toss with 1 cup toasted coconut and 2 teaspoons grated lime zest. Season with salt.
28. **Za'atar Whisk** 6 tablespoons melted butter, 2 tablespoons za'atar spice blend and 1 teaspoon kosher salt; drizzle over 12 cups hot popcorn and toss with 4 cups broken pita chips.
29. **Mole Whisk** 6 tablespoons each melted butter and jarred mole sauce; toss with 16 cups hot popcorn. Season with salt.
30. **Cajun Melt** 4 tablespoons butter with 1 tablespoon Cajun seasoning, 1 teaspoon grated lemon zest, 1/4 teaspoon cayenne and 2 chopped scallions; drizzle over 16 cups hot popcorn and toss. Season with salt.
31. **Buffalo Melt** 6 tablespoons butter with 1/3 cup Buffalo hot sauce; toss with 16 cups hot popcorn, 1/2 cup crumbled blue cheese and some celery leaves. Season with salt.
32. **Caesar** Heat 1/3 cup olive oil, 4 minced anchovy fillets and 1 teaspoon each grated garlic and lemon zest over medium heat, 2 minutes; drizzle over 12 cups hot popcorn. Toss with 4 cups toasted bread cubes and 1/3 cup grated parmesan. Season with salt.
33. **Herb Toss** 16 cups hot popcorn with 6 tablespoons melted butter, 1/4 cup each chopped fresh parsley, chives, tarragon and chervil, and 2 teaspoons kosher salt.
34. **French Onion Dip** Melt 6 tablespoons butter with a 1-ounce packet onion soup mix; toss with 16 cups hot popcorn and a 6-ounce package French-fried onions.

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35. Salt and Vinegar Combine 1/4 cup malt vinegar and 2 teaspoons kosher salt in a small spray bottle; shake to dissolve the salt. Spray over 16 cups hot popcorn.

36. Barbecue Melt 4 tablespoons butter with 1 teaspoon each cumin, paprika, granulated garlic, chili powder and barbecue sauce, and a pinch of cayenne; toss with 12 cups hot popcorn and 4 cups lightly crushed barbecue potato chips. Season with salt.

37. Margarita - Melt 6 tablespoons butter with 2 tablespoons each lime juice and tequila, 2 teaspoons each sugar and kosher salt, and 1 1/2 teaspoons grated lime zest in a skillet over medium heat; drizzle over 12 cups hot popcorn and toss with 4 cups lightly crushed lime-flavored tortilla chips.

38. Blue Cheese–Almond Drizzle 4 tablespoons melted butter over 16 cups hot popcorn; toss with 1 cup each crumbled blue cheese and toasted sliced almonds, and 1 teaspoon kosher salt.

39. Peanut Butter Heat - 1 cup honey and 3/4 cup sugar over medium heat, stirring, until the sugar dissolves, about 5 minutes. Stir in 1 cup peanut butter and 1 teaspoon each vanilla extract and kosher salt until smooth; pour over 16 cups hot popcorn and 2 cups peanuts and toss. Spread on baking sheets and let cool.

40. Peanut Butter–Banana Make Peanut Butter Popcorn (No. 39), adding 1 cup dried banana chips and 1/2 cup chocolate chips with the peanuts.

41. Tropical Spread 2 cups sweetened shredded coconut on a baking sheet and bake at 350 degrees F until golden, about 10 minutes. Toss with 16 cups hot popcorn, 1 1/2 cups chopped dried pineapple and 3 tablespoons each confectioners' sugar and melted butter. Season with salt.

42. Strawberry Pulse 1 cup freeze-dried strawberries and 6 tablespoons confectioners' sugar in a food processor until powdery. Drizzle 4 tablespoons melted butter over 16 cups hot popcorn and sprinkle with the strawberry sugar. Toss with 1 cup freeze-dried strawberries.

43. Yogurt-Granola Melt 6 tablespoons butter with 2 tablespoons each brown sugar and honey over medium heat, stirring, until the sugar dissolves, 3 minutes; drizzle over 12 cups hot popcorn. Toss with 4 cups granola and 2 cups yogurt-covered raisins. Season with salt.

44. Cinnamon Sugar Drizzle 6 tablespoons melted butter over 12 cups hot popcorn; toss with 4 cups cinnamon cereal (such as Cinnamon Toast Crunch), 1/3 cup sugar, 2 teaspoons cinnamon and 1 teaspoon kosher salt.

45. Maple-Pecan Heat 2 cups sugar, 1 cup maple syrup and 1/2 cup light corn syrup in a large pot until it reaches 260 degrees F on a candy thermometer, about 12 minutes. Add 3 cups pecans and cook 2 minutes. Stir in 3 tablespoons butter until melted, then pour over 16 cups hot popcorn; toss to coat. Spread on baking sheets and let cool.

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46. Sticky Marshmallow Melt 8 cups mini marshmallows and 6 tablespoons butter with 1/2 cup each sugar and light corn syrup in a large saucepan over medium heat, stirring; pour over 16 cups hot popcorn. Add 4 cups cornflakes and mix well. Season with salt.

47. Rocky Road Whisk 5 tablespoons melted butter with 2 teaspoons each vanilla extract and kosher salt; drizzle over 16 cups hot popcorn. Toss with 2 cups each mini marshmallows, chocolate chips and toasted pecans. Spread on baking sheets and bake at 350 degrees F until the marshmallows and chocolate are slightly melted, about 2 minutes.

48. S'mores Make Rocky Road Popcorn (No. 47), replacing the pecans with lightly crushed graham crackers.

49. Cookies and Cream Warm 1/4 cup sweetened condensed milk in a saucepan over medium heat; drizzle over 12 cups hot popcorn. Toss with 4 cups lightly crushed chocolate sandwich cookies (such as Oreos).

50. Kettle Corn Mix 1/2 cup confectioners' sugar, 2 tablespoons granulated sugar and 1 teaspoon kosher salt in a small bowl; set aside. Heat a few popcorn kernels in 1/4 cup vegetable oil in a large pot over medium-high heat until one pops. Add 3/4 cup popcorn kernels and cover. Cook, shaking the pot occasionally, until the popcorn starts rapidly popping. Crack the lid open and pour in the sugar mixture. Cover and cook, shaking the pot, until the popping subsides.