

## Caramel Popcorn

### Ingredients:

2T vegetable oil  
¼ c popcorn

### caramel sauce:

½ c brown sugar  
2T light corn syrup  
4T margarine  
¼ t baking soda  
¼ t salt

### Directions:

Put oil and 2-3 kernels of popcorn into a large pot with a lid. Turn the stove on to medium heat. Cover the pot and wait to hear the kernels pop. Add the rest of the popcorn and cover the pot again. Move the pot over the burner until popcorn is finished popping. (You will hear the popping sound slow down.) Remove pot from the heat- all of the way off the burner!

### Caramel sauce:

In a medium saucepan, combine brown sugar and syrup. Add margarine, baking soda and salt. Bring mixture to a boil. Stir constantly and boil mixture for 5 minutes. Remove from heat and pour over the popcorn. Stir gently until all kernels are coated. Serve warm or cooled.

