

Buttery Maple and Bacon Popcorn

Ingredients:



3 tablespoons
maple syrup



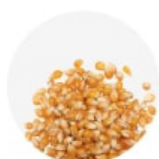
4 tablespoons
butter



2 tablespoons
bacon salt



1 tablespoon
melted butter



1/3 cup
popcorn kernels

Method:

1. Heat the oil in a large, lidded pan, and pop the popcorn when oil is shimmering and hot. Pop all the kernels and remove to a large bowl.
2. Meanwhile, melt the butter in a small saucepan with the maple syrup and the bacon salt. When the mixture starts sizzling and turning brown, it's almost ready. Once the sizzling has stopped and the butter is a lovely nutty brown in color, remove from heat.
3. Pour the maple and bacon salted butter over the popcorn and toss well to coat thoroughly.