

Honey Nut Popcorn

Ingredients:



1 cup peanuts, almonds,
pecans, or pistachios



2/3 cup
honey



1/4 cup
butter



1 teaspoon
kosher salt



8 cups
popped popcorn

Method:

1. Preheat the oven to 350°F and line a baking tray with parchment paper.
2. Combine honey, butter, and salt in a medium saucepan and cook until slightly darkened, stirring often (around 4 minutes).
3. Add the nuts of your choice to the bowl of popped popcorn, and pour honey mixture over the top, tossing or stirring to coat evenly.
4. Spread across the baking sheet and bake until darkened and bubbly, around 8 to 10 minutes. Stir once again, then leave to cool and break apart before eating