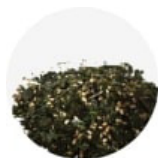


Soy Butter and Seaweed Umami Popcorn

Ingredients:



¼ cup shredded
seaweed nori furikake



¼ cup
butter



2.5 tablespoons
soy sauce



1 tablespoon
black and white
sesame seeds



8 cups plain,
popped popcorn

Method:

1. Melt the butter and stir in the soy sauce, drizzle over the popcorn, and toss.
2. Sprinkle the nori furikake over top and toss again to combine.
3. Serve with another sprinkle of nori furikake and the black and white sesame seeds to garnish!