Strawberry Pepper Popcorn

Ingredients:
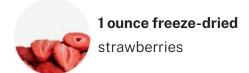
¼ teaspoon
salt

½ teaspoon cracked
black pepper

1/3 cup melted
browned butter

1 ounce freeze-dried
strawberries

1/4 cup slivered
raw almonds

12 cups
popped popcorn

Method:

1. Toast the almonds with a bit of oil and salt in a small pan for about 4-6 minutes, stirring to keep from burning.
2. Drizzle the melted browned butter over the popcorn and toss in the salt and pepper.
3. Use a food processor or spice grinder to pulverize the strawberries and add about 2/3 cup of the strawberry dust over the popcorn.
4. Add in the toasted sliced almonds and toss to mix everything together. Serve and enjoy!