

Sweet and Spicy Wasabi Popcorn

Ingredients:



1 teaspoon granulated
or brown sugar



1 teaspoon
kosher salt



1 teaspoon
wasabi powder, sifted



1/8 teaspoon
cayenne pepper



1/4 teaspoon
black pepper



6 tablespoons
melted butter



6 cups
popped popcorn

Method:

1. Combine the dry ingredients in a small bowl and set aside.
2. Pour the melted butter overtop the popcorn and toss to mix. Toss in the sugar-salt-spice mixture and mix again thoroughly, and taste for spiciness. If it doesn't have enough kick, you can always sprinkle in more wasabi or cayenne! Serve toasty warm and enjoy.