

Kettle Corn

from homemadecrackers.blogspot.com

1/2 cup popcorn kernals

2 tbsp high heat oil (we like grapeseed)

2 tbsp sugar

Salt

Add the oil and sugar to a big pot with a lid over medium-high heat. As it warms up, stir to help the sugar melt into the oil.

Add the popcorn, and put the lid on.

As it starts to pop, put on some mitts and shake the pot as you hold the lid on with your thumbs. Don't let the popped popcorn sit on the heat for more than a few seconds as it burns pretty quickly.

Once the popping has died off, dump the popcorn in a bowl and sprinkle on some salt