

### POPCORN WITH FIESTA BUTTER

2 T. butter  
1/3 T. salt  
1/3 t. garlic powder  
1/3 t. chili powder  
1/3 t. parsley flakes  
2/3 t. parmesan cheese  
2 qts. popped popcorn

Melt butter over low heat, add spices and cheese. Mix thoroughly with popcorn.

### POPCORN WITH PEANUT BUTTER

1 T. peanut butter  
2 T. butter  
2 qts. popped popcorn

Melt butter and peanut butter until smooth. Pour over popcorn and mix well. Add salt to taste. If more peanut butter taste is desired, add peanut butter while decreasing butter.

### POPCORN WITH PARMESAN CHEESE

2 qts. popped popcorn  
1/2 cup butter  
1/2 cup parmesan cheese, grated  
salt

Preheat oven to 250 degrees. Spread popcorn in medium roasting pan. Keep hot in oven. Melt butter and cheese together over low heat. Stir into popcorn until every piece is coated, salt to taste.

### CHOCOLATE-MINT POPCORN

2 T. butter  
6 (1 inch) chocolate-covered mints  
2 qts. popped popcorn

Melt butter and mints together, pour over popcorn, stir until all coated.

### PINK PARTY POPCORN

3 T. butter  
1 1/2 cup mini marshmallows  
4 T. strawberry flavored jello  
2 qts. popped popcorn

Melt butter, stir marshmallows into melted butter, let them soften. Add jello, stir until evenly colored. (jello doesn't need to dissolve) Drizzle over popcorn and mix well.

### CARAMEL CORN

1 cup brown sugar  
1 stick margarine (1/2 c.)  
1/4 cup corn syrup  
1/4 t. salt  
1/2 t. baking soda  
1/2 t. vanilla  
4 qts. popped popcorn

Combine brown sugar, margarine, corn syrup and salt in 1 qt. casserole. Microwave on high to boiling (2 min.) then microwave 2 min. more. Add soda and vanilla. Pour over popcorn in a brown paper bag. Stir then microwave 1 1/2 min. Shake. Microwave 1 1/2 min. more. Cool on waxed paper.

### CHOCOLATE POPCORN

3 qts. popped popcorn  
2 1/2 cups semi-sweet chocolate chips  
2/3 cups light Karo syrup

Place popcorn in medium roasting pan in 250 degree oven to keep warm. Melt chocolate chips and Karo syrup in Ultra 21 two qt. casserole in microwave. Stir into popcorn, mix well. Spread on waxed paper and allow to cool.

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