



Buffalo Caramel Popcorn

Makes: 12 servings

Prep Time: 10 minutes Cook Time: 30
minutes

Total Time: 40 minutes

Ingredients

- Nonstick vegetable oil spray
- 8 cups popped plain popcorn (from 1/2 cup kernels)
- 3/4 cup sugar
- 1/4 cup Frank's Red Hot Original sauce
- 3 tbsp unsalted butter, cut into pieces
- 1 tsp kosher salt
- 1/2 tsp baking soda

Instructions

Preheat oven to 300°F. Line a rimmed baking sheet with parchment paper. Lightly coat parchment and a large bowl with nonstick spray; add popcorn to bowl. Set baking sheet aside.

Bring sugar and 1/4 cup water to a boil in a medium saucepan over medium heat, stirring to dissolve sugar. Boil, swirling pan occasionally, until caramel is a deep amber color, 10–12 minutes.

Remove from heat; stir in hot sauce and butter (mixture will bubble vigorously). Return to a boil and cook another 3 minutes. Remove from heat; stir in salt and baking soda. Working quickly (and carefully—caramel will be very hot), pour caramel mixture over popcorn and toss to coat. I like to spray two long-handled wooden spoons with cooking spray so that the caramel popcorn doesn't stick to the spoons.

Spread out popcorn on prepared baking sheet and bake, tossing once, until dry, 15–20 minutes. Let cool.

Chef's Note:

Popcorn can be made up to two days ahead. Store airtight at room temperature to keep out moisture.