



Makes: 16 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Sea Salt Caramel Corn

Ingredients

- 16 cups popped popcorn (see Chef's Notes)
- 3/4 cup unsalted butter
- 1 cup light brown sugar
- 1/2 cup dark brown sugar
- 1/3 cup corn syrup (not high fructose corn syrup - I use Karo)
- 1/2 tsp kosher salt
- 2 tsp vanilla extract
- 1 tsp baking soda
- flaky sea salt (like Maldon)

Instructions

Prepare a work surface (kitchen counter) by laying out a 4-foot long piece of parchment paper.

After popping the popcorn, transfer it to a bowl. Lift the popcorn with your hands and shake the bowl lightly so the unpopped kernels fall to the bottom. Lift the 4 quarts of popcorn out of the bowl and transfer to a large brown paper grocery bag.

Combine the butter, brown sugars, corn syrup and salt in a large microwave-safe bowl. Place in the microwave and heat on high power for 2 minutes. Stir to combine. If the butter is not completely melted, return to the microwave for another 30-60 seconds.

After stirring, return to the microwave for 1 minute. The mixture should be bubbling up furiously by this point. Remove bowl and stir well then return to the microwave for another minute. Repeat this cooking and stirring for a total of 3 more minutes.

Remove the bowl from the microwave and stir in the vanilla and baking soda. Stir well until all of the baking soda is well incorporated. Pour the hot mixture over the popcorn in the bag. Fold the top of the

bag down once and shake, shake, shake to distribute syrup through the corn.

Microwave on high power for 1 minute. Remove the bag and hold it at the top and one of the bottom corners. Shake well and return to the microwave for another minute. Repeat cooking and shaking two more times for a total of 4 minutes. Turn the popcorn out onto the prepared parchment paper. Allow to cool completely.

Sprinkle to taste with flaky sea salt. (Just take a good pinch in between your thumb and forefinger and rub the fingers together to break up the large flakes.)

Store in an airtight container. The caramel corn will keep well for 1-2 weeks.

Chef's Notes:

I like to use “mushroom” popcorn kernels as they produce big popped corn with lots of nooks and crannies to capture the caramel. This is the popcorn that I like but feel free to use whichever you prefer.

I use an old-fashioned whirly pop to pop my popcorn. I've used it for years and always get excellent popcorn but you can also pop it in a large pot on the stovetop.

I use 3/4 cup kernels and 3 tablespoons of canola oil to make 16 cups of popped corn.

Recipe from The Cafe Sucre Farine