

HERITAGE

POPCORN

Deborah's Italian Popcorn

Our friend Deborah is to be admired for how she fuels herself. She is one of our popcorn's biggest fans. She prepares her popcorn using extra virgin olive oil. Once popped she sprinkles it with salt and some fresh ground parmesan cheese and garlic powder. We like it with a little butter poured over it before we add the cheese and spices.

Marge's popcorn balls

We have known Marge for many years now. She is legendary for her cooking and was always the hit at the bake sales. She is charming, warm and wonderful, even today at the age of 93. Cheers to you Marge and all of the wonderful eats you gave us over the years.

1 cup sugar	1 cup whipping cream	1 cup dark Karo
1/4 teaspoon salt (if popcorn is not already salted)		1/8 teaspoon baking soda
1 cup pecans	1/2 cup dried coconut	

Combine the sugar, salt, Karo and cream in a heavy 3 quart sauce pan and bring to a boil. Reduce the heat and cook over low heat stirring until sugar is dissolved. Cook to soft ball stage in cold test or to 228 to 230 degrees on a candy thermometer. Remove from heat and stir in baking soda, pecans and coconut. Pour over warm popcorn and mix until well coated. Pat into balls.

Henrique's Mexican Popcorn

Henrique is a spicy guy. He lightly butters his popcorn and then tosses it with his special concoction. "You can get as creative as you want". Henrique told us, "add more cayenne to kick it up or more garlic to give it a little zing."

1/4 cup paprika	1 teaspoon cayenne	2 tablespoons oregano
2 teaspoons ground white pepper		2 tablespoons chili powder
2 tablespoons granulated garlic		2 tablespoons salt

You can store Henriques mix in an airtight container for about 8 months.

Mom's Best Treat

We first ran into this cake at a school Halloween party. The kids loved it and it didn't create a mess-so we loved it as well. You can dress it up with different types of candy for different holidays.

1 cup butter	1 pound marshmallows	1 pound candy pieces
5 quarts popped white popping corn (about 1 cup unpopped)		
1/2 pound unsalted roasted peanuts		

Combine butter and Marshmallows in a large Dutch oven over medium heat, stirring frequently, about 10 minutes, until melted. Pour butter-marshmallow mix over the popped corn in a large pan. Add the peanuts and candy pieces, stir until well-coated, working quickly if using chocolate candy so as not to let it melt. (keeping the chocolate candy pieces in the freezer until ready to add them helps keep them from melting.) Pour into a well-greased 10 inch tube pan with a removable rim or a bunt cake pan. Refrigerate, chilling until firm, about 30 minutes or overnight. To serve, invert onto a serving plate

Marge's Cracker Jack

3/4 cup of light molasses	3/4 cup light brown sugar	3/4 cup of white sugar
1 cube of butter	1 Tablespoon of vinegar	Nuts of your choice

Boil until light crack stage or 380 degrees on a candy thermometer. Pour the nuts over warm popcorn then pour the syrup over the popcorn and nuts stirring rapidly. Pour the mixture on wax paper and separate with your fingers.