

# Popcorn Recipes

The A to Z recipes



*First Edition*

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## A-Z Table of Contents

Across The Border Popcorn  
Almond Mocha Popcorn  
Almond Toffee Popcorn  
Ammaretto Popcorn  
Apricot Treat Popcorn  
Astronaut Popcorn  
Bacon & Cheese Popcorn  
Bayou Popcorn  
BBQ Popcorn  
Buffalo HotCorn  
Butter Pecan Popcorn  
Butterscotch Brownies A-  
Poppin  
Butterscotch Popcorn Crunch  
Cajun Popcorn  
Candy Apple Popcorn Balls  
Caramel Popcorn  
Cheddar Popcorn  
Cherry Popcorn  
Chicken Popcorn  
Chili Popcorn  
Chinese Popcorn Delight  
Chocolate Cream Popcorn  
Chocolate Glazed Popcorn  
Squares  
Chocolate Popcorn  
Cinnamon Apple Popcorn  
CocoaPop Fudge  
Coconut Pecan Popcorn  
Coconut Popcorn Pie  
Cracklies  
Cranberry Popcorn Balls  
Curry Parmesan Popcorn  
Drunken Popcorn Balls  
French Fried Popcorn  
Fruited Popcorn Bake  
Fruity Popcorn Cookies  
Garlic Cheddar Popcorn Balls

Golden Popcorn Squares  
Granola Crunch Popcorn  
Granola Popcorn Bars  
Harvest/Fall Popcorn  
Hawaiian Popcorn Mix  
Heavenly Hash Popcorn  
Holiday Popcorn Balls  
Honey Pecan Popcorn  
Hot Mustard Popcorn  
Ice Cream Popcornwiches  
Jamaican Popcorn  
Jelly Bean Popcorn Heaven  
Jungle Popcorn  
Kentucky Praline Popcorn  
Kiddie Popcorn Crunch  
Lemon Popcorn  
Licorice Popcorn  
LolliPopCorn Surprise  
Mac-Corn-Roon Cookies  
Mapled Corn Squares  
Marshmallow Creme Corn  
Mushroom Popcorn  
Nacho Popcorn  
Orange Candied Popcorn  
Parmesan Chive Popcorn  
Parmesan Pepper Popcorn  
Peanut Butter Popcorn  
Peanut Butter Popcorn Cups  
Peppermint Candy Popcorn  
Peppery Popcorn  
Pesto Popcorn  
Pina Colada Popcorn  
Piquant Popcorn  
Pizza Popcorn  
Popcorn ala Koolaid  
Popcorn Clusters  
Popcorn Haystacks  
Popcorn Honey Balls  
Popcorn Italiano

Popcorn Macaroons  
Popcorn Muffins  
Popcorn on a Stick / Popsicle  
Style  
Popcorn Party Cake  
Popcorn Peanut Chip Cake  
Popcorn Power Munch  
Popcorn Pudding  
Popcorn Snowmen  
Pop-N-Fluff Cookies  
Praline Popcorn Crunch  
Pumpkin Spice Popcorn  
Rainbow Popcorn Balls  
RockyPop Fudge  
RumCorn Balls  
Saffron Butter Popcorn  
Savory Italian Popcorn Mix  
Sesame Maple Popcorn  
Simon & Garfunkel Popcorn  
Southern BBQ Popcorn Mix  
Sugar & Spice Popcorn  
Sugared Popcorn Balls  
Sun Dried Tomato Basil  
Popcorn  
SuperBowl Popcorn  
Sweet Cinnamon Popcorn Mix  
Swiss Popcorn  
Thai Popcorn  
Toffee Popcorn & Peanuts  
Triple Herb Popcorn  
TropiPopCorn  
Vanilla Popcorn  
Vermont Maple Popcorn Balls  
Wonder Popcorn Bread  
Yogurt Glazed Popcorn

### **Across The Border Popcorn**

1/4 c Unpopped corn (8 cups Popped)  
1 c Shredded Monterey Jack Cheese  
2 t Chili powder  
2 t Paprika  
2 t Ground cumin

Pop popcorn. Mix spices into the shredded cheese. Sprinkle mixture over unseasoned popcorn and toss until well blended.

### **Almond Mocha Popcorn**

1/2 cup Strong coffee  
1/2 cup White corn syrup  
1/4 cup Butter  
1 cup Brown sugar  
1 tablespoon Cocoa  
1/2 cup Popcorn -- popped  
1 cup Almonds; chop -- toasted

In a heavy saucepan put the coffee, corn syrup, butter, brown sugar and cocoa. Cook over a moderate heat to 280~ on a candy thermometer. Pour over the popped corn and almonds

### **Almond Toffee Popcorn**

1 cup Sugar  
1/2 cup Butter  
1/2 cup White corn syrup  
1/4 cup Water  
1 cup Almonds; chopped & toasted  
1/2 teaspoon Vanilla  
1/2 cup Popcorn -- popped

In heavy saucepan, combine sugar, butter, corn syrup, water and almonds. Cook over a moderate heat to 280~ on a candy thermometer. Add the vanilla. Stir well and pour over the popped corn.

National Popcorn Week is the week before Halloween.

### **Ammaretto Popcorn**

3 quarts Popped popcorn  
1 cup Unblanched whole almonds  
1/2 cup Margarine or butter  
1/2 cup Brown sugar -- packed  
1/2 cup Amaretto

Heat oven to 250~. Arrange popcorn on 2 jelly roll pans; sprinkle almonds over popcorn. In small saucepan, melt margarine over low heat; stir in the brown sugar and amaretto. Bring to a boil, stirring occasionally. Boil 3 minutes. Remove from heat. Pour over popcorn; toss until thoroughly coated. Bake at 200~ for 1 hour; spread on foil or wax paper to cool. Store in loosely covered container.

### **Apricot Treat Popcorn**

1/4 cup Butter  
2 tablespoons apricot Jelly or jam  
2 tablespoons Brown sugar  
1/2 cup Popcorn -- popped  
1/2 cup Coconut -- toasted  
1/2 cup Almonds -- toasted  
1 cup Dried apricots -- cut small

In a heavy saucepan, put the butter, jelly and brown sugar. Cook over moderate heat to 235~ on a candy thermometer. Pour over the popped corn, coconut, almonds and apricots.

### **Astronaut Popcorn**

8 cups Popped popcorn -- \*  
1/2 cup Sugar  
1/2 cup Tang -- powdered orange drink  
1/3 cup Light corn syrup  
1/3 cup Water  
1/4 cup Butter  
1/2 teaspoon Orange extract  
1 teaspoon Baking soda  
\* 2 tbs of unpopped popcorn makes 4 cups (or 1 ounce) popped popcorn.

Place popcorn in a large buttered baking pan. In separate pan, combine sugar, drink mix, syrup, water and butter. Stir over medium heat until sugar is dissolved. Cook until mixture reaches 250~ on a candy thermometer, stirring frequently. Remove from heat and stir in orange extract and baking soda. Pour over popcorn, mixing well. Bake for 1 hour, stirring occasionally. Allow to cool completely.

### **Bacon Cheese Popcorn**

4 quarts Popped popcorn  
1/3 cup Butter -- melted  
1/2 teaspoon Seasoned salt  
1/2 teaspoon Hickory-smoked salt  
1/2 cup American cheese -- grated  
1/3 cup Bacon bits

Pour freshly popped corn in large bowl. Combine margarine with hickory-smoked salt. Pour over popcorn; toss well to coat. Sprinkle with cheese and bacon bits. Toss again and serve while warm.

### **Bayou Popcorn**

3 tb Butter; or margarine  
1/2 ts Garlic powder  
1/2 ts Cayenne pepper  
1/2 ts Paprika  
1/2 ts Dried thyme

1/2 ts Salt  
12 c Popped corn

In a heavy saucepan, melt butter over med. heat. Stir in remaining ingredients except popcorn. Cook for 1 min. Pour over popcorn, tossing to coat evenly. Serve at once.

### **BBQ Popcorn**

6 tablespoons Hot air-popped popcorn  
1/3 cup Butter  
3 tablespoons Chili sauce  
1 teaspoon Onion powder  
1 teaspoon Chili powder  
1/2 teaspoon Salt  
2 tablespoons Grated Parmesan cheese

Place popcorn in large bowl. In small saucepan, melt margarine. Stir in chili sauce, onion and chili powder and salt. Pour chili mixture gradually over popcorn, tossing to mix well. Sprinkle with cheese and toss.

### **Buffalo HotCorn**

2 1/2 qt.. popped corn  
2 Cups corn chips -- slightly broken  
1 Cup Dry-Roasted Peanuts  
1/4 Cup butter  
2 Tbsp. Louisiana-Style Hot Sauce  
1 Tsp. celery seed  
1/4 Tsp. salt

In small bowl, place 2 cups popped corn; set aside. Combine remaining popcorn with corn chips and peanuts. In small saucepan, melt butter with hot sauce, celery seed and salt; pour over popcorn/peanut mixture, tossing gently to coat. Spread on 15x10-inch baking sheet. Bake at 350°F for 10 minutes. Remove from baking sheet to large serving bowl. Toss with remaining 2 cups popped corn. Serve immediately or store in airtight container.

### **Butter Pecan Popcorn**

8 c Popped popcorn (about 1/3 to 1/2 cup unpopped)  
Nonstick spray coating  
1/2 c Broken pecans  
2 tb Butter  
1/3 c Light corn syrup  
1/4 c Instant butter pecan pudding Mix  
1/4 ts Vanilla

Discard unpoppped popcorn kernels. Spray a 17x12x2-inch roasting pan with nonstick coating. Place the popped corn and pecans in the pan. Keep popcorn warm in a 300-degree oven for 16 minutes, stirring halfway through baking. Remove the pan from the oven. Turn mixture onto a large piece of foil. Cool popcorn completely. When cool, break into large pieces. Store leftover popcorn, tightly covered, in a cool, dry place for up to 1 week.

### **Butterscotch Brownies A-Poppin**

1 cup dark-brown sugar, firmly packed  
¼ cup vegetable oil  
1 egg  
1 teaspoon vanilla  
¾ cup finely ground, popped popcorn  
1 teaspoon baking powder  
½ teaspoon salt

Preheat oven to 350° F (177° C). Butter an 8-inch-square baking pan. In a large bowl, stir together brown sugar, oil and egg until smooth. Mix in nuts and vanilla. Mix together ground popcorn, baking powder and salt. Add to the oil mixture, stirring well. Spread evenly in the buttered pan. Bake for 20 minutes or until browned. Cut into squares while warm. Makes 16 brownies.

### **Butterscotch Popcorn Crunch**

1/2 cup Unpopped popcorn  
1 cup Light brown sugar packed  
1/2 cup Light corn syrup  
1/2 cup Butter  
1/4 cup Butterscotch chips  
1 teaspoon Vanilla extract  
1/2 teaspoon Baking soda  
1/4 teaspoon Salt  
2 cups Walnuts toasted

Heat oven to 250. Grease 14x10" roasting pan. Pop the popcorn. Put nuts and popcorn in a very large bowl. Bring brown sugar, corn syrup and butter to boil, stirring until sugar is dissolved. Reduce heat and cook for 5 minutes. Remove from heat; stir in butterscotch chips, vanilla, baking soda and salt until blended and smooth. Working quickly and using two wooden spoons pour syrup over popcorn and nuts, stir to coat thoroughly. Pour mixture into pan; bake 45 minutes, stirring occasionally. Remove from oven, cool mixture in pan about 15 minutes. Turn mixture out of pan onto foil to cool completely. Break popcorn into smaller pieces; store in airtight containers in cool dry place up to 2 weeks. Makes about 4 quarts.

### **Cajun Popcorn**

1/2 c Butter, melted  
2 ts Paprika  
2 ts Lemon pepper seasoning  
1 t Salt  
1 t Garlic powder  
1 t Onion powder  
1/4 ts Ground red pepper  
20 c Popped popcorn

Preheat oven to 300. In a small bowl, combine margarine, paprika, lemon pepper, salt, garlic powder, onion powder, and red pepper. Place popcorn in a large baking pan; pour butter mixture over popcorn and stir until well coated. Bake 15 minutes, stirring every 5 minutes. Remove from oven; cool completely. Store in airtight container. Popped corn takes up to 37 times as much room as unpopped corn

### **Candy Apple Popcorn Balls**

2 tablespoons Butter  
2 tablespoons Sugar  
2 tablespoons Brown sugar  
1/4 cup Molasses  
1/4 cup White corn syrup  
1/4 teaspoon Cinnamon  
1/8 teaspoon Ginger  
ds Cloves

1/2 c Popcorn; popped  
1 c Walnuts; chop, toasted  
1 c Dried apples; cut small

In a heavy sacuepan, put the butter, sugar, brown sugar, molasses, corn syrup, cinnamon, ginger and cloves. Cook over moderate heat to 280~ on a candy thermometer. Pour over the popped corn, walnuts and apples. Shape into balls.

### **Caramel Popcorn**

2 c Brown sugar  
1/2 c Dark corn syrup  
1 c Butter  
1 ts Vanilla extract  
1 pn Cream of tartar  
Salt to taste  
1/2 ts Baking soda  
8 qt Popcorn; popped

Combine sugar, syrup and butter in saucepan. Bring to boil and cook 5 minutes. Remove from heat and add vanilla, cream of tartar, salt and baking soda. Stir until it turns lighter in color and increases in volume. Pour the mixture over the popcorn and toss to mix. Place in a roasting pan. Bake at 200 degrees for 1 hour stirring 2 or 3 times. Pour on waxed paper and separate to cool. Makes 8 quarts.

### **Cheddar Popcorn**

2/3 c Unpopped popcorn  
1/3 c Butter  
1 c Finely grated cheddar cheese  
salt & pepper to taste

Pop the popcorn. Melt the butter. Grind some pepper into the butter. Stir. Layer the cheese into the popcorn. Pour the butter mixture on top, and salt.

### **Cherry Popcorn**

2 ½ quarter air-popped popcorn  
Butter flavored spray  
1 package cherry flavored gelatin



Put popcorn into a very large bowl and spray lightly with butter flavored oil. Sprinkle with gelatin. Put in 350 degree oven for five minutes. Gelatin will dissolve slightly and stick to the popcorn.

### **Chicken Popcorn**

2-1/2 tablespoons butter  
1 cube chicken bouillon  
2 qts. Popped popcorn  
Salt to taste

Melt butter over low heat. Dissolve bouillon cube in melting butter. Drizzle over popcorn. Add salt to taste. Makes 2 quarts.

### **Chili Popcorn**

1 teaspoon Salt  
1 teaspoon Chili powder  
1/2 teaspoon Garlic powder  
1 teaspoon Ground cumin  
1 tablespoon Dried onion flakes  
Cayenne pepper to taste  
1/2 cup Popcorn -- popped  
Butter to taste

Combine the salt, chili powder, garlic powder, cumin, onion flakes and cayenne and mix well. Use one or two teaspoons per 1/2 cup corn, popped with butter.  
What has ears but can't hear?  
A stalk of (popping) corn.

### **Chinese Popcorn Delight**

2 1/2 quarts popped popcorn  
1 cup Chow Mein noodles, optional  
1/2 cup peanuts  
1/3 cup peanut oil  
2 tablespoons soy sauce  
1 teaspoon five-spice powder  
1/2 teaspoon garlic powder  
1/2 teaspoon sesame salt or salt  
1/2 teaspoon ground ginger  
1/4 teaspoon cayenne pepper  
1/8 teaspoon sugar

Keep popcorn, noodles and peanuts warm. Combine remaining ingredients and mix thoroughly. Slowly pour over popcorn mixture, tossing to blend. Pour into a large roasting pan. Heat in a 300-degree Fahrenheit oven for 5-10 minutes, stirring once.

### **Chocolate Cream Popcorn**

2 qt Popped Corn  
1 c Sugar

1/2 c Water  
1/3 c Cornsyrup  
1/4 ts Salt  
3 tb Margarine  
1/3 c Chocolate pieces  
1 t Vanilla extract

Lightly grease large bowl; in it, place popped corn. In saucepan, mix sugar, water, corn syrup and salt. Cook over moderate heat to 240 degrees F on candy- thermometer. Add margarine; when it is melted; add chocolate. Stir in vanilla. Slowly pour hot syrup over popped corn, stirring constantly with two forks. Continue stirring until corn is coated and syrup loses its gloss. When mixture is cool; store in tightly covered containers.

### **Chocolate Glazed Popcorn Squares**

1 pk Microwave popcorn -- popped  
2 tb Butter  
10 1/2 oz Mini marshmallows  
1/4 c Chocolate ready-to-spread - frosting  
1/2 c Salted peanuts  
Chocolate Glaze:  
1/3 c Chocolate ready-to-spread - frosting

Grease 9x13" pan. Remove and discard unpopped kernels from popcorn. Place butter in 4-qt microwavable bowl. Microwave, uncovered, on HIGH, for about 30 seconds, or until melted. Stir in marshmallows and frosting until marshmallows are coated. Microwave, uncovered, 2-3 minutes, stirring every minutes, just until mixture is smooth. Fold in peanuts and popcorn until coated. Press mixture into pan. Spread with chocolate glaze; cool. Cut into bars.  
CHOCOLATE GLAZE: Place ready to spread frosting in small microwavable bowl. Microwave, on HIGH, about 30 seconds or until just melted.

### **Chocolate Popcorn**

12 cups popcorn  
1 cup unsalted peanuts  
1 cup sugar  
2/3 cup corn syrup  
2 tablespoons butter  
6 ounces semisweet chocolate  
1 teaspoon vanilla extract

Preheat oven to 250 degrees. Spray a large, shallow roasting pan with vegetable spray. Mix popcorn and peanuts in roasting pan. In a heavy 2 quart saucepan, cook corn syrup, sugar and margarine over medium heat, until the mixture boils, stirring constantly. Stir in chocolate and continue to cook for 5 minutes or until the chocolate is completely melted and the mixture has thickened. Remove from heat and stir in vanilla. Pour over popcorn and peanuts; stir to coat well. Bake for 1 hour, stirring occasionally. Pour onto foil and let cool. Store in tightly covered containers.

### **Cinnamon Apple Popcorn**

2 cups Chopped dried apples

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