



What's Cooking at the Library:

Popcorn Toppings

PARMESAN GARLIC POPCORN SEASONING

prep time: 5 MINUTES

total time: 5 MINUTES

Sweet and savory popcorn seasonings make your typical bag of popcorn feel extra special.

INGREDIENTS

- 4 Tablespoons grated Parmesan cheese
- 1 teaspoon garlic powder
- 2 teaspoons dried Italian herbs
- 1/2 teaspoon red pepper flakes (optional)
- 1/2 teaspoon salt

INSTRUCTIONS

Whisk together the dry ingredients in a bowl. Store in an airtight container in the fridge.

When ready to serve, shake the seasoning on either bagged microwave popcorn or homemade popcorn. Just make sure the popcorn has some kind of butter or oil on it so the seasonings have something to stick to. If you're using a bagged popcorn that's already salted, I would omit the salt from the seasonings.

BBQ POPCORN SEASONING

INGREDIENTS

- 3 Tablespoons smoked paprika
- 1/2 teaspoon chipotle chili powder
- 1 1/2 Tablespoons brown sugar
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

INSTRUCTIONS

1. Whisk together the dry ingredients in a bowl. Store in an airtight container at room temperature.

2. When ready to serve, shake the seasoning on either bagged microwave popcorn or homemade popcorn. Just make sure the popcorn has some kind of butter or oil on it so the seasonings have something to stick to. If you're using a bagged popcorn that's already salted, I would omit the salt from the seasonings.

These recipes can be found at: <https://neighborfoodblog.com/2018/02/homemade-popcorn-seasonings.html>

Twix Caramel Popcorn

COOK TIME 1 hr

INGREDIENTS

- 5 quarts plain air popped popcorn
- 1 cup butter
- 2 cups light brown sugar
- 1/2 cup light corn syrup
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon vanilla extract
- 20 "fun size" Twix candy bars *chopped*
- 2 cups semi-sweet chocolate chips *melted-to drizzle over popcorn*

INSTRUCTIONS

1. Preheat oven to 250 degrees F. Place popped popcorn in a large bowl and set aside.
2. In a medium saucepan over medium heat, melt butter. Stir in brown sugar, corn syrup, and salt. Bring to a boil, stirring constantly. Boil without stirring for 4 minutes. Remove from heat and stir in baking soda and vanilla extract. Pour caramel in a thin stream over popcorn, stirring to coat. Gently stir until all of the popcorn is covered.
3. Place popcorn on two large shallow baking sheets and bake in preheated oven, stirring every 15 minutes, for about an hour. Remove popcorn from oven and let cool completely.
4. Break popcorn into pieces and mix in chopped Twix candy bars. Drizzle popcorn with melted chocolate. Let the popcorn sit until chocolate hardens, about 30 minutes. Store at room temperature in an airtight container.

This recipe can be found at: <https://www.twopeasandtheirpod.com/twix-caramel-popcorn/>