



Yield: approximately 10 servings

½ cup unsalted butter

1 cup dark brown cane sugar

¼ cup corn syrup

½ teaspoon kosher salt

¼ teaspoon baking soda

½ teaspoon chili powder (cayenne for heat, ancho for smoky...in any combination. Add more of either to taste)

¼ teaspoon paprika

¼ teaspoon cocoa powder

10 cups popped popcorn

SPICY CARAMEL POPCORN

My wife, Jacky, loves popcorn and spicy things. I like to keep Jac happy so I came up with this recipe just for her. You can bring the heat by bumping up the chile powder or hold it back for a lesser fire. Be creative and experiment with different chiles, seasonings or the addition of toasted nuts.

MAKE THE POPCORN

- Place popcorn in a very large bowl and place in oven to keep warm.
- Put the butter in a medium heavy-bottomed pot. Melt over medium heat. Stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly until mixed.
- Let boil further stirring for 4 minutes.
- Remove from heat and stir in baking soda, cocoa powder, paprika and chili powder.
- Combine completely and pour over popcorn in a thin stream, stirring to coat.
- Place in a large, shallow baking dish to cool.
- Store in an airtight container for up to 1 week.