



Sparkle Kitchen

Stovetop Popcorn

Ingredients

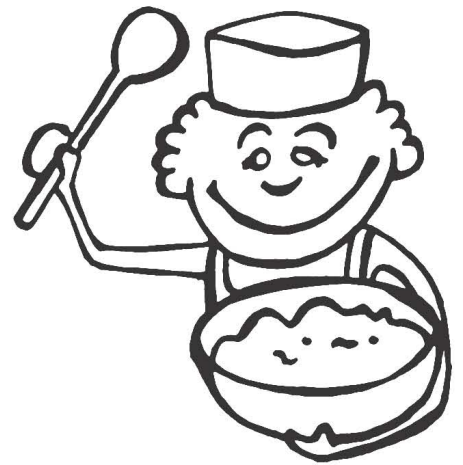
- 1/3 cup popcorn kernels
- 2 Tablespoons olive or vegetable oil
- Yummy toppings of your choice

Directions

Put the oil in the bottom of a large saucepan with a tight fitting lid. Turn the heat up to medium high, then place one popcorn kernel into the oil. That first kernel is like a timer; once it pops, you'll know that the oil is hot enough to add the rest of the kernels.

Once the "timer kernel" pops and you've added the rest, quickly put the lid on the pot. Then, gently shake the pot back and forth over the heat to make sure the popcorn doesn't scorch.

Within a minute or two you'll be able to hear the popcorn popping. Continue moving the pot until the kernels start to push off the lid or until you hear about 3 seconds between pops. Then, remove the popcorn from the heat and carefully pour it into a big bowl for sharing.



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Your popcorn will be good with a tablespoon of melted butter and a few shakes of salt, but if you want to be more adventurous here are some other toppings to try:

Dried or fresh herbs

Tabasco sauce

Parmesan cheese

Fresh ground black pepper

Sesame seed oil and crumbled nori

Drizzles of melted chocolate

Maple syrup

Lime juice and salt

Have fun with it!