



RECIPE NAME: Microwave Caramel Corn

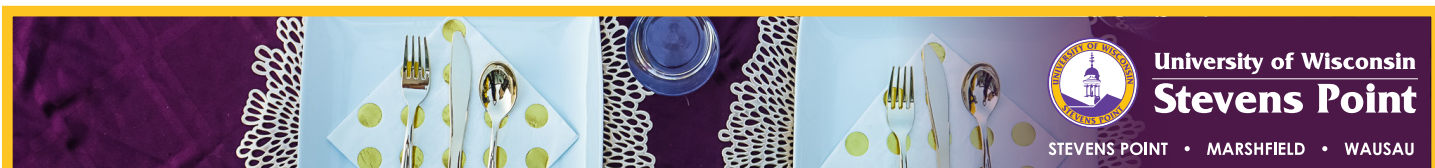
FROM THE KITCHEN OF: Mayor Mike Wiza

INGREDIENTS:

16 c popped popcorn
1 c brown sugar
1/4 lb real butter
1/4 c light corn syrup
1/2 t. salt
1 t. vanilla
1/2 t. baking soda

INSTRUCTIONS:

Combine everything except the popcorn, vanilla and baking soda in a large glass bowl. Microwave on high for 2 minutes. Stir. Microwave again for 1 min. then stir, another min - stir and 1 more min. with a final stir. Add the vanilla and baking soda and stir again. Put the popcorn in a large paper grocery bag and drizzle some caramel mixture over the popcorn and shake. Continue to do this until the popcorn is covered and you are out of caramel. Pour the caramel corn onto some wax paper to cool before bagging or serving. Be sure to let the bowl cool before licking the excess caramel out, too. *You could add some peanuts into the popcorn before you drizzle, for shizzle!



University of Wisconsin
Stevens Point

STEVENS POINT • MARSHFIELD • WAUSAU