

Honey Popcorn

This is Pat Daniels Honey Popcorn recipe

Pop some popcorn. Air popper is best. Do not salt or butter it.

In a saucepan add 1/2 cup honey with 1/2 cup butter. Melt just until the butter is melted. (May also be done in the microwave.)

Do not boil.

Pour desired amount onto the popped corn and stir to coat.

Place mixture onto a cookie sheet and bake in a 350 degree oven. Watch carefully!
It burns quickly!

Stir mixture every three of four minutes. when mixture turns light brown (about 8-10 Minutes) remove it from the oven and continue to stir every couple of minutes. As mixture cools it will get crispy.

This is not a difficult recipe but trial and error will determine the amount of honey mix to popcorn that you like best. Start conservative and then increase. Too much and it will just be a gooey mess.

Enjoy!