

Kettle Corn

2 Tbsp Vegetable oil
1/2 Cup Popcorn kernels
2 Tbsp Granulated white sugar
1/2 Tsp. Salt

- ☐ In medium-size pot over high heat, add oil and one kernel of popcorn. Cover and cook until kernal pops.
- ☐ Add sugar and stir for 15 sconds or until it melts.
- ☐ Add rest of popcorn to the sugar oil and replace lid.
- ☐ Empty popcorn into a bowl and toss with salt. Serve immediately.

Yield: ~ 8 cups.

Comments: 1) *a great treat around the campfire.*