



## Recipe of the Month - February 2015



### Chewy-Soft Caramel Corn

Submitted by Lorraine Hopkins

1/2 cup butter	1 cup corn syrup
Pinch of Kosher salt	2 1/2 cups packed brown sugar
1 can sweetened condensed milk	24 cups popped popcorn

1. Prepare two sheet pans by spreading butter onto the surface. Set aside.
2. Pop your popcorn. Ensure you remove all un-popped kernels. Place in a large metal bowl.
3. In a heavy, 6 quart pan, place the butter, brown sugar, and corn syrup. On medium high heat, bring to a boil. While stirring, slowly add the sweetened condensed milk, Insert your candy thermometer and let cook, softly boiling, almost constantly stirring, until mixture reaches soft ball stage, 240 degrees F.
4. About 2 degrees before you caramel reaches the correct temperature, add a healthy pinch of kosher salt.
5. When the caramel reaches the correct temperature, carefully pour it over the popped popcorn. Stir with a large silicone spatula, lifting and folding until caramel has covered popcorn sufficiently.
6. Divide popcorn onto the two prepared sheet pans and spread out the popcorn. Place in freezer until hard and then break it apart.
7. Enjoy

#### Soft Ball Stage:

When a small amount of sugar syrup is dropped into very cold water, it forms a ball that does not hold its' shape when pressed with your fingers.