

Caramel Corn

Next time you go to the grocery store, ask for your groceries in paper bags. You'll need one bag per batch.

Here's what you'll need:

- 3-4 quarts popped corn
- 1 stick of butter (no substitutes!)
- 3/4 cup brown sugar
- 1/2 tsp. Salt
- 1/4 cup Karo Syrup
- 1 tsp. baking soda - add last

Pop the corn and discard the unpopped kernels. Put the popped corn in the paper sack.

While the corn is popping, put the butter, sugar, salt and syrup in a glass bowl and bring it to a boil in your microwave. Stir after one minute, and let it boil for an additional minute. Add 1 tsp. of baking soda and stir well, until thickened. It will turn light in color and look like taffy.

Pour this mixture over the popped corn in the paper bag and shake well. Put the paper bag back in the microwave and cook an additional 90 seconds. Remove and shake well again. Return to the microwave and cook another 90 seconds. Shake again. Open the bag and let it cool. You can tear the bag down the side to speed up the cooling process. Store in an airtight container.