

Caramel Popcorn Balls

Here's what you'll need:

- 1/3 cup butter or margarine
- 1/2 cup corn syrup
- 1 cup brown sugar
- 1 tsp. Vanilla
- 10 cups popped popcorn

Melt the butter in a soup pot. Add corn syrup, brown sugar, and vanilla.

Stir the mixture and bring it to a boil. Remove from heat. Stir the popcorn into the mixture using a wooden spoon.

Put waxed paper on your countertop. When the popcorn is just cool enough to handle, form into balls with lightly buttered hands (or spray your hands with non-stick spray). Lay the balls on waxed paper to harden. Makes about a dozen balls, depending on size. Store in an airtight container.