



Goosey Caramel Popcorn

Ingredients:

- 1 cup brown sugar
- 1 cup white sugar
- 1/4 cup light corn syrup
- 1/2 cup water
- 1/2 cup butter
- Pinch of salt
- 1-1/2 cups popcorn, popped with unpopped kernels removed (32 cups, popped)

Directions:

1. Wash hands with water and soap.
2. In a medium heavy saucepan, combine all of the ingredients except the popped popcorn. Over low heat, stir until the sugars have dissolved. Insert a candy thermometer into the syrup, do not let the tip touch the bottom of the pan or you can get an inaccurate reading. Turn up the heat and boil rapidly until the syrup reaches soft-ball stage. Do not stir or it may crystallize.
3. Soft-ball stage occurs between 235-240° F on a candy thermometer. Or, this stage can be determined by dropping a spoonful of hot syrup into a bowl of very cold water. If your fingers can gather the cooled syrup into a soft, flexible ball, it has reached soft-ball stage.
4. Remove the pan from the heat. Cool until bubbles subside.
5. Place the popped popcorn into a very large bowl or roaster. Pour the syrup over the popcorn, stirring gently until the popcorn is evenly coated. Be very careful as the syrup is extremely hot.
6. Serve immediately. **Yields:** 32 cups

Tip: The light corn syrup helps to prevent the caramel sauce from crystallizing and becoming grainy, so do not omit.