

KETTLE CORN RECIPES AND VARIATIONS

Kettle corn

24 oz corn oil
6 cups corn
2 cups sugar
2 table spoon salt

Cinnamon:

¼ Cup Cinnamon added to Sugar, Corn and Oil
Salt to Taste After Popping

XX Habanero Hot Sweet Kettle Corn:

2 TBS. Dave's Insanity Sauce
¼ Cup Cayenne Pepper
2 Cups Sugar

Directions:

In addition to your regular corn oil add 2 TBS. Dave's Insanity Sauce and pop as usual adding your sugar at the same time you add everything else. Salt to taste and sprinkle your Cayenne Pepper on when adding your salt. WARNING!!!! THIS IS VERY SPICY AND MUST BE SERVED WITH A WARNING FOR YOUR CONSUMERS SAFETY!!!!

FLAVORED SYRUP VARIATIONS:

1/3 Bottle of Any Cold Filtered Coffee Syrup
2 Cups Sugar

Directions:

Pop batches of corn as usual, at the end of the batch popping (be careful to turn heat off soon enough as to not burn your corn) be prepared to add your syrup immediately, turn heat off add your 1/3 bottle of syrup around the edges of your kettle and stir until moisture from syrup has evaporated. Salt and Serve.