

POPPYCOCK (Caramel corn)

24C popcorn (3 regular sized mic bags)
2 1/2C Brown sugar
1 1/2C Margarine
1 C Lily corn syrup (light or dark)
1 tsp. Vanilla
1 C nuts (3 Cups is even better)

Directions:

Boil sugar, margarine & corn syrup to hardball stage** (about 5-7 mins). Add vanilla, pour over popcorn and nuts in a LARGE bowl. Coat mixture well, then spread on a greased cookie sheet to cool. Break apart and store in an airtight container.

**If you do not have a candy thermometer this will help you tell if you are in the hardball stage; drop some of the sugar into a glass of cold water, if it forms a ball before it hits the bottom of the glass- you are there!!