

Rosemary & Garlic Popcorn, aka Popcorn "Crack"



Prep Time: 1 min | **Cook Time:** 3 minutes | **Servings:** 4 | **Difficulty:** Easy

Ingredients:

- ½ cup popcorn (I like a large kernel variety like this, but don't use microwave because...yuck)
- 1 tbsp canola or other neutral vegetable oil (if popping on stovetop or a traditional maker - feel free to use an air popper!)
- Rosemary Garlic Olive Oil
- Salt
- Freshly ground black pepper

Directions:

Pop your popcorn however you like (except for microwaving - yuck and yuck). Use your electric popper, an air popper or use the instructions below to go Old School and pop it on your stovetop! [Note: Orville and I LOVE popcorn, and we swear by our Back To Basics popcorn pan. We've had it for nearly 10 years, and it's actually faster than microwave popcorn (again, yuck): 2:30 from kernels in a cold pan to hot popcorn in a bowl!]

Popping Old School:

In a large pan with a tight fitting lid, combine the oil and popcorn. Cook over medium heat until the first few kernels pop. With one hand holding the lid (protected with an oven mitt, of course) and the other on the handle, swirl the pot constantly keeping constant contact with the burner surface or grate – the point is to keep the kernels moving. Less than two minutes later, YOU'RE DONE (when the popping slows to one 'pop' every second or so).

Season to Taste: the toss and taste method

Remove from heat immediately and pour into a large mixing bowl. Use a plastic squeeze bottle to drizzle Rosemary Garlic Olive Oil on the top. Toss lightly to combine, season with salt and a turn or two of black pepper. Toss and taste. Repeat to add more oil, salt or pepper to taste.

Notes:

Make another batch while you're in the kitchen. Trust me, making it now will save you from having to stop the movie after 15 minutes to go make a second batch which I promise you'll have to do once you see how fast the first batch disappears! Hence the name, Popcorn "Crack".

