

## POPCORN

- Heat some oil in a saucepan on medium high heat.
- Put 3 or 4 popcorn kernels into the oil to test the temperature.
- When the kernels pop, add the rest of the popcorn kernels in an even layer. Put the lid on and remove for about 30 seconds from the heat, this allows all the kernels to get to the right temperature so when the saucepan is put back on the stove, they all pop at about the same time.
- Return the pan back onto the stove. Once the popping starts, gently shake the pan. Try to keep the lid slightly ajar to let the steam from the popcorn release (the popcorn will be drier and crisper).
- Once the kernels have all popped, remove the lid, and put the popcorn immediately into a wide bowl.
- Mix in some more melted butter or just add salt or icing sugar.

