

# Popcorn

T A N T A L I Z I N G , H Y P N O T I Z I N G , A P P E T I Z I N G P O P C O R N



## celebrate friendship

with a tasty treat...

## Popcorn

**F**riendships, whether old or new, are something to be cherished. You can always count on your friends to be there to see you through the joys and sorrows that life brings.

In fact, in 1935, the US Congress proclaimed the first Sunday in August “National Friendship Day.” This year, August 7 is the day to carry on this 70-year-old tradition and show your friends just how much they mean to you.

But why wait for one day to celebrate when you can delight your friends everyday with a special “friendship” treat – popcorn! Popcorn is a whole grain, good-for-you, versatile food, making it the perfect accompaniment to a fun-time event. Pair your favorite times with friends with popcorn and you’re guaranteed to have a good time.

For get-togethers at home, have a movie day, and indulge in some old classics or new favorites. Team a Hepburn-Bogart marathon with piping-hot popcorn and soda pop from the bottle for a retro event. Or have a Brad Pitt

viewing extravaganza, complete with spicy popcorn and specialty martinis. Hanging out with friends for a picnic or barbeque? A savory popcorn snack mix is the perfect pack-along for enjoying these delicious kernels.

Want a terrific “I’m glad you’re my friend” indulgence to give to friends? Popcorn and Peanut Truffles are a yummy popcorn, peanut and chocolate confection sure to pamper your friends’ taste buds. Add something from the best sellers list or gift card to a local coffee hot spot, and your friends are sure to know how much their friendship means to you.

### Did You Know?

August 7<sup>th</sup>  
is National  
Friendship  
Day

### Popcorn and Peanut Truffles

*Yield: About 30 pieces*

- 6 cups popped popcorn
- 1 cup roasted and salted peanuts
- 1 (12 ounce) package semisweet chocolate chips
- 1/2 cup honey

- Stir popcorn and peanuts together in a large bowl; set aside.
- In microwave-safe bowl, heat chocolate chips 10 seconds. Stir chips and repeat, stirring after each 10 seconds, until chips are melted.
- Warm honey in microwave 10 seconds and stir into chocolate until well blended.
- Pour chocolate mixture over popcorn mixture and stir until popcorn is evenly coated. Using a small ice cream scoop, put popcorn mixture into scoop and release onto wax paper to form ‘truffles’. Refrigerate until firm. Store truffles in an airtight container up to 5 days.

### NUTRITIONAL INFORMATION:

*(Based on 1 serving)*

Total Calories 110; Total Fat 7g; Saturated Fat 2.5g; Cholesterol 0mg; Sodium 35mg; Carbohydrate 14g; Fiber 1g; Sugars 11g; Protein 2g