

From Everyday to the Exotic

One of popcorn's true virtues is its ability to support a wide variety of flavors transforming the everyday into the exotic. What other food can so easily bring you to the shores of distant lands with the touch of an herb or spice?

Indian cuisine offers a refreshing change of pace with a palette of spices blended to create flavors and aromas that are distinct and delicious. This recipe for Lime Pickle Popcorn is inspired by an essential element of Indian cuisine: the pickle. In India, "pickle" refers to a wide variety of foods that are cured in spices and oil (rather than vinegar) and used as a relish or condiment.

Lime pickle is one of India's most popular pickles. Traditionally made from salted limes, spices and chili, lime pickle adds flavor to any dish. You'll find a similar tantalizing flavor in this popcorn treat.

Lime Pickle Popcorn Snack Mix

1 tablespoon vegetable oil
1½ teaspoons mustard seeds
1 tablespoon lime juice
1 teaspoon dill pickle brine or white vinegar
¾ teaspoon freshly ground black pepper
½ teaspoon salt
¼ teaspoon turmeric
⅛ teaspoon cayenne pepper
3 quarts popped popcorn



Sweet Garam Masala Kettle Corn

- In a 6-quart Dutch oven, heat oil over medium heat. Add mustard seeds: cover and cook about 1-2 minutes or just until the seeds stop popping (be careful not to burn seeds). Reduce heat and stir in lime juice, pickle brine, pepper, salt, turmeric and cayenne pepper.
- Stir in popcorn until well coated. Serve immediately or spread popcorn mixture on sheets of foil to cool. Store in an airtight container.

Yield: about 2½ quarts

If you're looking to satisfy a sweet tooth, try this recipe for Sweet Garam Masala Kettle Corn. Garam Masala (literally "hot spice") is not a hot spice in itself but an aromatic spice blend generally containing cumin, coriander, cinnamon, cloves, cardamom,

black peppercorns and/or nutmeg. Used in this kettle corn style preparation, it pairs beautifully with a touch of sugar.

Sweet Garam Masala Kettle Corn

½ cup popcorn kernels
¼ cup sugar
¼ cup vegetable oil
1 teaspoon garam masala (Indian spice blend)
1 teaspoon salt

- In a large heavy-bottomed pot (with a lid), place popcorn, sugar, oil, garam masala and salt. Cover and place over medium heat until corn begins to pop.
- Once corn begins to pop, shake pot constantly over heat. When popping slows, remove pot from heat and transfer popcorn to a bowl to serve.

Yield: 10 cups