

GLOBETROTTING GRAINS



Greek Popcorn

Ingredients:

- 2 quarts popped popcorn
- Cooking spray
- 1 teaspoon dried oregano
- ½ teaspoon lemon zest
- ½ teaspoon garlic powder
- ½ teaspoon salt
- Freshly ground black pepper
- 2 tablespoons crumbled feta cheese

Directions:

Place popcorn in large bowl. Spray lightly with cooking spray and toss. Sprinkle remaining ingredients over popcorn and toss again. Serve immediately.



Although a distinctly American food, popcorn embraces global flavors with gusto. Much like its diverse motherland, popcorn has grown from its simple butter and salt origins to a re-imagined

gourmet snack, capable of capturing the essence of a wide variety of cultures.

A recent VIP in the culinary world, chefs use popcorn as the proverbial “blank canvas” adding exotic flavors to showcase their creativity whether for garnish or appetizer. And in kitchens across America, moms (madres, mums, mammas, mères) find this same appeal, allowing familial history to have a seat at the snack table.

The following recipes illustrate popcorn’s international appeal, courtesy of the Popcorn Board.

Madras Curry Coconut Popcorn

Yield: about 10 cups

Ingredients:

- 10 cups popped popcorn, unpopped kernels removed
- ½ cup sweetened flaked coconut
- ½ cup sliced almonds
- ½ cup (1 stick) butter
- ½ cup sugar
- ¼ cup honey
- 1 tablespoon madras curry powder (mild curry powder)
- ½ teaspoon baking soda
- ½ teaspoon salt

Directions:

1. Preheat oven to 300 degrees F. Place popcorn, coconut and sliced almonds in a large bowl; set aside.

2. Heat butter, sugar and honey in a medium saucepan over medium heat. Stir mixture until it begins to boil. Boil 2 minutes without stirring. Remove from heat and stir in curry powder, baking soda and salt (mixture will foam).
3. Pour butter mixture over popcorn mixture and stir until evenly coated. Pour popcorn mixture onto a large, rimmed baking sheet or roasting pan. Bake 30 minutes, stirring twice during baking time.
4. Cool mixture completely; break into pieces. Store in an airtight container.



Lavender Provencal Popcorn

Ingredients:

- 2 quarts popped popcorn
- 1 tablespoon butter, melted
- 2 teaspoons Herbs de Provence (with lavender)
- ½ teaspoon minced garlic
- ½ teaspoon salt

Directions:

Place popcorn in a large bowl and drizzle with melted butter; toss. Evenly sprinkle Herbs de Provence, garlic and salt over popcorn. Toss again and serve.



Italian Popcorn

Ingredients:

- 2 quarts popped popcorn
- 2 teaspoons extra virgin olive oil
- 1 tablespoon fresh (1 teaspoon dried) oregano
- 1½ teaspoon fresh (½ teaspoon dried) basil
- ½ teaspoon minced garlic
- ½ teaspoon salt
- 1/8 teaspoon red chili flakes
- 1 tablespoon (or to taste) grated Parmesan cheese

Directions:

Place popcorn in a large bowl and drizzle with olive oil; toss. In a small bowl, mix oregano, basil, garlic, salt and chili flakes. Sprinkle herb mixture over popcorn and toss again. Sprinkle with Parmesan cheese; toss and serve.

