Despite today’s fragmented culture, baseball is still the great American pastime. You play it as a kid, coach it as a parent, and live and breathe it as fan. It’s a lifelong love affair. And there are plenty of reasons to love the game from the crack of a bat, to the promise of a grand slam, thru the endless chances at redemption.

During the season you can watch your team play almost every night, even at the ballpark. Bleacher seats are often available and affordable. Baseball doesn’t discriminate against height or weight—you just need skill to play the game. Rivalries are legendary and as unique as the ballparks in which they’re created. There’s a theme song, a 7th inning stretch, hotdogs, popcorn and peanuts. What’s not to love?

As you watch your team slugging it out on the field, enjoy this ballpark-inspired recipe for Sweet Chile and Peanut Popcorn. Popcorn is another great American pastime. Wholesome and whole-grain, popcorn contains energy-producing carbohydrates and provides fiber to the diet. And, popcorn is naturally low in fat and calories—a great asset for a team player. The spiciness of sweet chili mixed with popcorn and peanuts (yet another ballpark treat) will have you root, root, rooting for more.

Sweet Chili and Peanut Popcorn
Makes: about 5 cups

Ingredients:
- 5 cups popped popcorn
- 1/2 cup honey roasted peanuts or peanuts
- 1/4 cup peanut butter
- 1 tablespoon butter
- 1 teaspoon honey
- 1 teaspoon brown sugar
- 1 teaspoon hot pepper sauce (or to taste)
- 1/4 teaspoon salt
- 1/4 teaspoon red pepper flakes (or to taste)

Directions:
1. Preheat oven to 300 degrees F.
2. Place popcorn in a large bowl. Scatter peanuts over top; set aside.
4. Drizzle the peanut butter sauce over the popcorn. With a large spoon, stir popcorn until evenly coated. Spread mixture onto a rimmed baking sheet and bake 15 minutes or until lightly browned. Allow popcorn to cool and serve immediately.