Popcorn’s A-maize-ing Versatility

Comfort

First Course:
Herbed Popcorn Soup Topper

Yield: 4 cups

• Place popcorn in a large, clean paper bag. Spray pop-
corn lightly with cooking spray, about 5 quick sprays. Sprinkle parsley, thyme, garlic, and dried oregano over popcorn. Seal bag and shake until distributed evenly.
• Drizzle mixture into soup. Serve hot or cold. For more great-tasting popcorn recipes, visit www.popcorn.org.

Entrée:
Popcorn Diner Meatloaf

Yield: 4

• Preheat oven to 350º F. Spray an 8-inch square baking
pan with cooking spray; set aside.
• In a large bowl that has been sprayed with cooking spray, mix in ground beef, egg, salt, pepper, and pop-
corn. Mix until thoroughly blended.
• Press meat mixture into pan; spread chili sauce over top. Bake for 1 hour, or until cooked through. Allow to cool 15 minutes before slicing.

Side Dish:
Cheesy Popcorn Corn Bread

Yield: 6

• Preheat oven to 400º F. Spray an 8-inch square baking pan with cooking spray, set aside.
• Process the popcorn in a blender or food processor until finely ground. Pour ground popcorn into a large bowl and stir in corn meal, sugar, baking powder, and salt until blended.
• Heat milk and vegetable oil together in a small
bowl and stir into popcorn mixture just until blended. Scrape down sides and mix. Stir in flour, cheese, and chilies, if desired. Butter or drizzle with popcorn mixture to a bowl to serve.

Dessert:
Popcorn Party Cake

Yield: 10 slices

• Melting butter in a large saucepan over medium heat, stir in brown sugar until melted. Stir in flour, corn syrup, and butter. Mix until well combined. Spoon into a bundt pan, gently pressing mixture into pan. Cover pan lightly and allow to cool until firm. Unmold from pan onto a serving platter. Drizzle with warm chocolate sauce and serve.

Popcorn and Peanut Truffles

Yield: 24

• Melt the butter in a large saucepan over medium heat. Stir in corn syrup and sugar until blended. Add vanilla extract and set aside.

Popcorn Party Cake

Yield: about 2 pounds

• Lightly butter a sheet pan or jelly roll pan. Set aside. Sprinkle a large metal bowl with cooking spray and place the popcorn inside. Measure all ingredients into a mixing bowl. Mix dough by hand or with a hand mixer. Mix until thoroughly blended.

Thai Peanut and Popcorn Crusted Chicken

Yield: 10 cups

• Place popcorn, peanuts, and shredded cheese in a blender or food processor and process until ground. Stir into chicken mixture. Place in skillet or on a baking sheet and cook until browned and crispy. Serve with Thai Peanut sauce.

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Appendix:

Enjoys Sensational Snack Ideas

Popcorn and Peanut Truffles

Yield: about 2 pounds

• Stir popcorn and peanuts together in a large bowl; set aside.

Contemporary

Appendix:

Hot Wasabi Popcorn

Yield: 8-10 cup servings

• Place popcorn in a large bowl.
• Microwave butter 20 seconds or until melted; stir in wasabi until well blended.
• Drizzle wasabi butter over popcorn and mix.

Mushroom Crusted Tilapia

Yield: About 10 pieces

• Stir popcorn and peanuts together in a large bowl; set aside.

Entrée:

Mushroom Crusted Tilapia

Yield: 10

• Place popcorn, mushrooms, onion powder, garlic powder, and salt in a blender or food processor and blend until powdery and almost smooth. Press into a wide, shallow bowl.
• Beat eggs in a shallow bowl; set aside.
• Heat oil in a large non-stick skillet over medium-high heat. Dip fillet into egg and then into popcorn mixture, coating both sides. Cook fillet 3 minutes per side or until fish is golden and center is cooked. Serve with lemon wedges.

Variation: Substitute haddock, tilapia, or chicken breasts for tilapia and adjust cooking time as needed.

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Hot Wasabi Popcorn

Yield: 8-10 cup servings

• Place popcorn in a large bowl.
• Microwave butter 20 seconds or until melted; stir in wasabi until well blended.
• Drizzle wasabi butter over popcorn and mix.

Entrée:

Sweet Garam Masala Kettle Corn

Yield: 12 cups

• In a large heavy-bottomed pot with a lid, place pop-
corn, sugar, garam masala and salt. Cover and place over medium-high heat until corn begins to pop.
• Once corn begins to pop, shake pot constantly over medium-high heat. When popping slows, remove pot from heat and pour the kettle corn into a bowl to serve.

Appendix:

Thai Peanut and Popcorn Crusted Chicken

Yield: 10 cups

• Place popcorn, peanuts, and shredded cheese in a blender or food processor and process until ground. Stir into chicken mixture. Place in skillet or on a baking sheet and cook until browned. Place in a skillet and brown on both sides; about 3 minutes per side. Place skillet oven 15 minutes or until chicken is cooked through. Serve with Thai Peanut sauce.

Dessert:

Ginger Sesame Popcorn Brittle

Yield: about 2 pounds

• Lightly butter a sheet pan or jelly roll pan; set aside. Sprinkle a large metal bowl with cooking spray and place the popcorn inside. Measure all ingredients and have ready before cooking.

• Melt the butter in a large saucepan over medium heat. Stir in corn syrup and sugar until blended. Add a candy thermometer to saucers and cooking, stirring often, until mixture registers 200ºF. Remove from heat and cool to 120ºF.

• Working quickly, stir in sesame seeds, candied ginger, and salt until blended. Pour sugar mixture over popcorn and stir to coat thoroughly. Pour mixture onto a prepared pan and spread into a single layer. Allow to cool completely before breaking into chunks. Store in an airtight container.