



Thrill of the Grill

Everybody loves a barbeque. Whether you're firing up the humble hibachi or a high-tech heater, if you're an outdoor gourmet, chances are you've got a special barbeque recipe.

There's a primal draw to the barbeque that comes from tossing a slab of meat onto an open flame and being allowed to eat with your hands, licking every savory morsel from your fingers. The best barbeques produce a moist, fall off the bone meat, but it's the flavor that sets it apart from just another cookout. A great barbeque recipe produces just the right amount of tang, smokiness, heat, and sweet for a savory meal.

But what if you're looking for a lighter snack with an equally mouth-watering appeal and one that you still get to cook over an open fire? When you're in the mood for the flavors of a barbeque, try this Down Home BBQ mix to sprinkle over popcorn. Finger licking good!



Down Home BBQ Popcorn

Yield: 8 cups

Ingredients

- 2 tablespoons brown sugar
- 1 1/2 teaspoons Cajun seasoning mix
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/8 teaspoon chili powder
- 8 cups air-popped popcorn
- 1/4 cup clarified butter (helps prevent sogginess; may use regular melted butter)
- 1 teaspoon liquid smoke

Directions

1. Combine brown sugar, Cajun seasoning mix, garlic powder, onion powder and chili powder in a small bowl.
2. Melt 1/4 cup butter. Cool slightly, then pour off the clear melted butter layer into a small bowl. Discard the opaque milky solids that remain behind.
3. Stir the liquid smoke into the butter.
4. Place popcorn in a large bowl, and drizzle it with butter mixture. Toss to coat the popcorn well.



5. Sprinkle sugar-seasoning mixture over popcorn and toss to distribute evenly.
6. Serve immediately or store in an airtight container.

Note: Liquid smoke can be found with the barbecue sauces/condiments section of large grocery stores.