

Microwave Caramel Corn

Makes 4 quarts

1 cup brown sugar

1/2 cup butter (one stick)

1/4 cup white corn syrup

1/2 teaspoon salt

1/2 teaspoon baking soda

4 quarts popped corn (I use 3 or 4 - 1.75 oz. bags microwave popcorn and sift out the unpopped kernels)

You could add nuts if you want, I haven't tried that yet.

Directions:

Combine brown sugar, butter, corn syrup and salt in a 2-quart microwave-safe bowl.

Microwave on high 1 minute.

Stir.

Microwave on high 2 minutes.

Stir.

Microwave on high 2 minutes.

Stir.

Add baking soda, and stir well.

Put popped corn in a large paper bag (I use clean grocery bag) and pour syrup over popcorn. Close and shake.

Place bag in microwave, and microwave on high 1 1/2 minutes.

Shake.

Microwave on high 30 seconds.

Shake.

Repeat the 30 second "mic and shake" twice more. (Shake carefully, syrup gets very hot and burns easily)

Spread on cookie sheet to cool and dry. Store in tight covered container.