

Caramel popcorn

Popped corn about 10 cups, 250 mL, unpopped

~ Hard margarine (or butter) 1 cup /250 mL

~ Brown sugar, packed 2 cups /500 mL

~ Corn syrup 1/2 cup /125 mL

~ Salt 1 tsp./ 5 mL

~ Vanilla 1 tsp./ 5 mL

~ Baking soda 1/2 tsp. /2 mL

* Put popped corn into extra-large bowl.

* Combine margarine, brown sugar, corn syrup and salt in large heavy saucepan. Heat and stir on medium until boiling. Boil, without stirring, for 5 minutes.

* Add vanilla and baking soda. Stir. Mixture will bubble and foam. Pour over popped corn. Toss until all pieces are coated. Spread on 2 large ungreased baking sheets. Bake in 250°F (120°C) oven for 1 hour, stirring every 15 minutes. Cool completely. Break apart. Store in resealable freezer bags. Makes about 24 cups (6 L).