

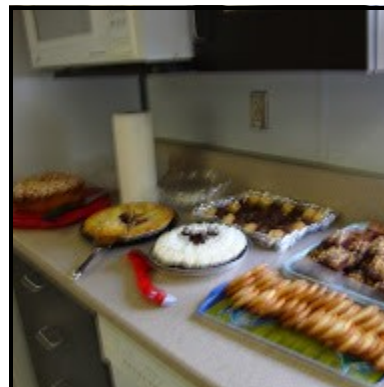


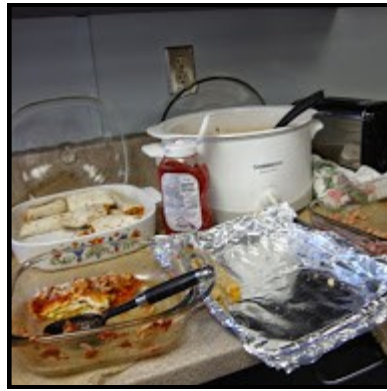
What's Kruisin'

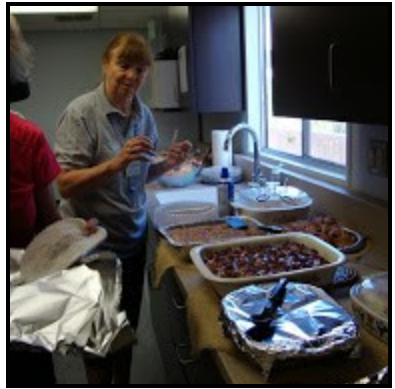


The Komfort Cruisers Newsletter

A PICTORIAL REVIEW FROM OUR WEEKEND AT PECHANGA









CARMEL CORN

Ingredients:

1 cup unsalted butter (2 sticks)

2 cups dark brown sugar

½ cup light corn syrup

½ teaspoon salt (omit if popcorn is salted)

½ teaspoon baking soda

1 teaspoon vanilla

6 quarts popped popcorn: (24 cups equals 6 quarts)

Directions:

Heat popcorn in 300 degree oven before coating with carmel mixture. I use a large disposable aluminum pan like a large turkey roaster. I heat the popcorn in it and add the carmel mixture right in the pan. Be sure to remove all the unpopped kernels before adding carmel.

In medium saucepan melt butter. Stir in dark brown sugar, light corn syrup, and salt (if needed). Bring to boil stirring constantly. Boil without stirring for another 5 minutes over medium heat. If using a candy thermometer, 250 to 300 degrees (the hotter the crispier the finished corn).

