**Grandma Irene’s Caramel Popcorn**

**Family Holiday Favourite!**

First Air Pop your Popcorn:

Pop the equivalent of **2 large Tupperware bowls of** popcorn equal to about 64 cups of popped popcorn.

Shake bowls the upopped kernels will fall to the bottom - remove unpopped kernels. Transfer popped corn into large Roasting pan or baking dishes.

On the stovetop mix together in a saucepan:

**1 cup butter/baking margarine**

**2 cups brown sugar**

**1/3 cup corn syrup**

**1 tsp salt**

Bring to a boil, boil for 5 minutes, no stirring. Now add:

**½ tsp baking soda**

**1 tsp vanilla**

Mixture will bubble up, pour sauce over popcorn. Mix.

\*You can add extra goodies now to mix like nuts, peanuts, candies.

Bake in a 250 degree oven for 1 hour, stir every 15 minutes.

Cool and seal in airtight container.