

Comfort Food Books in Evergreen

I'm Just Here for the Food by Alton Brown

Adult Nonfiction 641.5 BRO

Popcorn by Patrick Evans-Hylton

Popcorn King: How Orville Redenbacher and His Popcorn Charmed America by Len Sherman

Popcorn Never Tasted Like This! : 32 Unusual Snacks & Treats by Kathy Richards

Let's Cook With Popcorn!: Delicious & Fun Popcorn Dishes Kids Can Make by Nancy Tuminelly

Coming in August

Diner, Drive Ins, and Dives | Tuesday, August 26th, 6 pm

Project Foodie is hitting the road. To tie in with our Community Read book, *The Ride So Far* by Lance Oliver (or *Paper Towns* by John Green for the teens!), we are focusing on all our favorite road trip diner foods. Nothing healthy here folks!

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Popcorn

June 17, 2014

PROJECT FOODIE



mixing things up in the kitchen with GPL



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Homemade Microwave Popcorn According to Alton Brown, “I’m Just Here for the Food”

Plain popping corn, a little olive oil, and salt. Sealed in a paper bag with 2 standard office staples.

It’s OK!!!

“As long as you’re using a microwave with a turntable and don’t place the bag where the staples will rub against one of the walls, nothing bad will happen. This is because the staples have very little mass and they are shorter than the microwaves themselves, which means they’re basically microwave ‘invisible’.”

Directions:

Pour the popcorn into a paper bag and fold the top of the bag over twice (each fold should be about 1/2 inch deep: remember, the kernels need room to pop)

Seal the bag with 2 staples only, making sure to place the staples at least 2-3 inches apart.

Put the bag in the microwave oven and cook on high power for 2-3 minutes, or until the pops are 5 seconds apart.

Remove the bag from the oven and open it carefully, avoiding the steam. Pour into a bowl, drizzle with butter, then toss with salt and spices

1/3 cups kernels = 6-8 cups popped



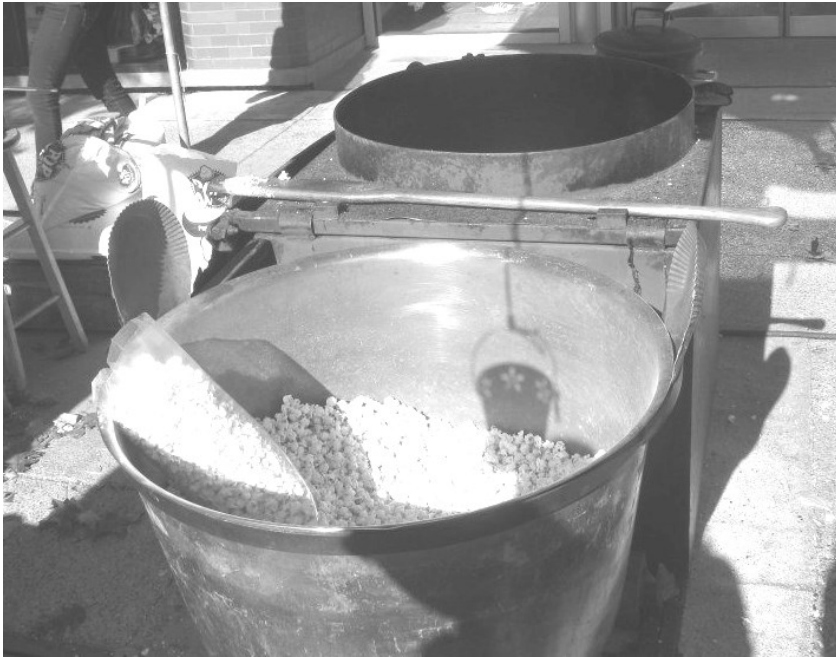
What You’ll Do:

- Heat oil in a large pot over medium-high heat.
- Add popcorn and sugar giving it a quick stir and then cover with lid.
- Once popcorn starts popping, pick it up and give it a quick shake every few seconds until popping slows down, between 3-4 minutes.
- Remove immediately from heat and pour into a large bowl.
- Sprinkle with salt and serve immediately.

Kettle Corn

What You'll Need:

- 1/4 cup vegetable oil
- 1/2 cup popcorn kernels
- 1/3 cup sugar
- 3/4 teaspoon salt



Aubrey's Recipes

from 50 Flavored Popcorn Recipes, foodnetwork.com

Cinnamon Sugar

Drizzle 6 tablespoons melted butter over 12 cups hot popcorn; toss with 4 cups cinnamon cereal (such as Cinnamon Toast Crunch), 1/3 cup sugar, 2 teaspoons cinnamon and 1 teaspoon kosher salt.

Salt and Vinegar

Combine 1/4 cup malt vinegar and 2 teaspoons kosher salt in a small spray bottle; shake to dissolve the salt. Spray over 16 cups hot popcorn.

Barbecue

Melt 4 tablespoons butter with 1 teaspoon each cumin, paprika, granulated garlic, chili powder and barbecue sauce, and a pinch of cayenne; toss with 12 cups hot popcorn and 4 cups lightly crushed barbecue potato chips. Season with salt.

Anna's Recipes

From allrecipes.com and savorysweetlife.com

Caramel Popcorn



What you'll need:

- 1 cup butter
- 2 cups brown sugar
- 1/2 cup corn syrup
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon vanilla extract
- 5 quarts popped popcorn

What You'll Do:

- Preheat oven to 250 degrees F (95 degrees C). Place popcorn in a very large bowl.
- In a medium saucepan over medium heat, melt butter. Stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring 4 minutes. Remove from heat and stir in soda and vanilla. Pour in a thin stream over popcorn, stirring to coat.
- Place in two large shallow baking dishes and bake in preheated oven, stirring every 15 minutes, for 1 hour. Remove from oven and let cool completely before breaking into pieces.

