

# Caramel Popcorn

Serves: 20

## Ingredients:

- 1 cup butter
- 2 cups brown sugar
- ½ cup corn syrup
- 1 tsp. salt
- ½ tsp. baking soda
- 1 tsp. vanilla extract
- 5 quarts popped popcorn

## Instructions:

- 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