![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\Z1LUP211\MC900053352[1].wmf]()![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\G1WE6DWB\MC900413700[1].wmf]()**Popcorn Balls**

One recipe per table.

 1 litre popped corn (1 bag microwave popcorn or about 75 mL kernels)

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\OYJWMU02\MC900413704[1].wmf]()125 mL corn syrup **\*tip** **–** **lightly** grease (liquid) cup with oil before measuring

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\Z0ECN4SP\MC900435923[1].wmf]()125 mL sugar

 pinch salt

 50-60 mL margarine

1. To make candy coating, place corn syrup, sugar and salt in a **small**, heavy saucepan (pot) and stir with a heat resistant rubber spatula to mix. Heat the mixture over medium to low heat (#3-4) **without stirring**. Candy temperature should reach 215-220°F on a candy thermometer for chewier caramel or 235ºF for a more brittle candy. If you do not have a candy thermometer at home, cook until the syrup is thick and forms a firm to hard ball when about 5 mL is dropped into **cold/ice** water.

**Avoid over-cooking** the syrup or it will be too brittle to shape into balls. If it starts to turn very dark in colour, remove from heat immediately.

**Remove cooked syrup from heat and quickly stir in margarine.**

1. Meanwhile, prepare popcorn according to type - either a) **OR** b), but NOT both:
	1. ![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\G1WE6DWB\MC900296161[1].wmf]()For **microwave** popcorn, prepare according to package directions. **Be careful** **not to burn** **any kernels**. Any burned kernels will give a burnt taste to all the popcorn.
	2. ![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\Z1LUP211\MC900436147[1].wmf]()For popcorn **kernels**, heat about 10 mL vegetable oil in a heavy saucepan over **medium** heat. Add corn kernels and cover with a tight-fitting lid. Move pan gently back and forth over the heat until you hear corn beginning to pop. Increase speed of back-and-forth movement as corn pops, continually keeping kernels moving until there is about a 2-second delay between “pops.” Remove from heat immediately to avoid burning.

Transfer popped corn to a large mixing bowl and set aside to cool.

**\*\*\*Pick out and discard any un-popped kernels!\*\*\***

1. To assemble popcorn balls, quickly drizzle hot syrup over the popcorn in the mixing bowl and stir. (**\*Tip –** lightly grease 2 wooden spoons with oil & toss like a salad.) **Let stand one minute!** This allows the syrup to cool enough to handle. **Hot syrup can severely burn your skin!** Allow pot to cool slightly, then fill with **hot** soapy water to soak while you form the popcorn balls.

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\Z0ECN4SP\MC900140905[1].wmf]()Dip hands in **cold** water and shake off excess or **lightly** coat hands with a small amount of oil. Press some of the corn into a tennis ball size/shape.

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Set aside on waxed paper. Repeat until all the corn is shaped into balls.

**Try this at home:** Popcorn balls may be individually wrapped in cellophane or placed in

dollar-store cellophane and tied with orange and black curly ribbon for Halloween party treats. Alternatively, orange gel/paste food colour could be added to the syrup just before adding to popcorn, and popcorn balls could be pumpkin-shaped. While still warm, stick on chocolate chips for a face and a green gumdrop for a stem.