Mel's Caramel Corn

Prep Time : 10 minutes

Cook Time : 1hr 5 minutes + 15 min cooling time

Servings : About 1.5 gallons (1 gal ziplock + a bit extra)

Ingredients

- 13 cups fresh air-popped corn (1 c unpopped)
- 2 c packed light brown sugar
- ½ lb butter (two sticks)
- ½ c white Caro corn syrup (no substitutions)
- 1 tsp Mortons kosher salt
- 1 tsp baking soda, set aside

Instructions

1. Pre-heat oven to 200F.
2. Pop corn into a large non-stick roaster *(without the rack).* Pick out as many unpopped kernels as possible.
3. In medium sized but heavy sauce pan over medium heat, bring butter, sugar, syrup & salt to a boil, stirring as little as possible.
4. Boil mixture for 5 minutes without stirring.
5. Remove from heat & aggressively stir baking soda into pan with silicone spatula until uniformly colored and foamy.
6. Immediately pour foamed mixture over popcorn & gently stir popcorn until all kernels are coated.
7. Bake in oven for 15 minutes and then gently stir popcorn to break it up. Repeat 3 more times (1 hr bake time total).
8. Remove pan from oven and turn popcorn out onto clean table or counter. Gently break up with hands into single layer and let sit till cool (~15 minutes depending on humidity.)
9. Store in airtight container or bag for up to 3 weeks.