



# POPCORN

## INGREDIENTS

1 tablespoon vegetable oil  
60g popping corn kernals  
60g butter

## METHOD

1. Heat up the oil in a saucepan.
2. Add in the popping corn and cover with a lid. The popping corn will start to pop.
3. Once you don't hear any more pops the popping corn is done. Turn off the heat, remove the saucepan from the stove and take a peak.
4. Stir in the butter with a wooden spoon whilst the popcorn is still warm.

## HOT TIPS

1. You can sprinkle your popcorn whilst it is still warm with either sugar or salt to flavour.
2. If you want to try something different you can put your popcorn into a clean freezer bag and shake in grated cheese or dried herbs. This is best done whilst your popcorn is still warm. Be sure to squeeze the top of the bag tight before shaking it.