



SUMMER FUN

CARAMEL CORN

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DESCRIPTION

Summer fun starts with caramel corn and Chef Ralph has the perfect recipe! Join him in the ATV kitchen and learn how to make this awesome snack yourself!

INGREDIENTS

- 4 cups freshly popped corn, lightly salted
- 1 cup packed brown sugar
- 1/2 cup butter
- 1/2 cup light corn syrup
- 1/2 teaspoon vanilla
- 1/2 teaspoon baking soda

TOOLS

- large baking pan
- heavy saucepan

DIRECTIONS

1. Put the popcorn in a large baking pan.
2. In a heavy saucepan mix the sugar, butter and corn syrup together. Stir over medium heat until it starts to boil. Continue boiling the mixture for 5 minutes without stirring.
3. Remove the mixture from the heat, and add vanilla and baking soda to it. Pour the sauce all over the popcorn and stir everything up to coat each piece.
4. Bake the entire mixture in a preheated 250 degree oven for 1 hour. Break apart the popcorn and eat immediately!

Did you know there's a free web video for this activity with step-by-step instructions?
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