



Caramel LOP Bacon Popcorn

It's hard to resist eating the whole batch of this sweet and savoury treat. You'll understand why everything is better with bacon when you try this new movie night favourite.

Serves: 8 to 10
Prep Time: 10 minutes
Cook Time: 10 minutes
Total Time: 20 minutes + cooling time

10 cups (2.5 L) popped popcorn
8 slices **LOP Homemade Bacon**, cooked and crumbled
1 cup (250 mL) granulated sugar
1/4 cup (60 mL) light corn syrup
1/4 cup (60 mL) water
1 tsp (5 mL) salt
1 tsp (5 mL) vanilla extract



Line 2 baking sheets with parchment paper. In large greased bowl, toss popcorn with **LOP bacon**.

Heat sugar, corn syrup, and water in a large heavy bottomed saucepan set over medium-low heat, stirring until sugar is melted.

Increase heat to medium and bring to boil. Boil, without stirring, until a candy thermometer reaches hard crack stage (300°F to 310°F) occasionally brushing side of pan with pastry brush dipped in cold water.

Remove from heat and stir in salt and vanilla. Pour mixture over popcorn and toss with heatproof spatula.

Spread onto prepared baking sheets and let cool. Break up into pieces. Serve the same day or store up in airtight container for up to 5 days. (Or store in freezer for up to 2 weeks)

Cook's Notes:

For an extra treat, try drizzling the popcorn with melted dark chocolate. Refrigerate for 15 minutes or until set.

Good Appetite!!!!