



Bacon Caramel Popcorn

Servings: 6 quarts

Active cooking time: 1 1/2 hours

Ingredients

¼ lb	Maple Cured Bacon, cubed
1 cup	Whole Butter
2 cups	Brown Sugar
1/2 cup	Maple Syrup
1 teaspoon	Kosher Salt
1/2 teaspoon	Baking Soda
1 teaspoon	Vanilla Extract
5 quarts	Fresh popped popcorn

Method of Preparation

1. In a small saucepan, render the bacon with ¼ cup of water over medium heat. The water will evaporate. Continue to cook the bacon until it becomes crisp. Drain the bacon and cool on a clean towel.
2. Preheat oven to 250°F. Place popcorn in a very large bowl.
3. In a medium saucepan over medium heat, melt butter. Stir in brown sugar, maple syrup and salt. Bring to a boil, stirring constantly. Boil without stirring for four minutes. Remove from heat and stir in baking soda, bacon and vanilla. Pour in a thin stream over popcorn, stirring to coat.
4. Place in two large shallow baking dishes and bake in preheated oven, stirring every 15 minutes, for 1 hour. Remove from oven and let cool completely before breaking into pieces.