

Haggen®
— KIDS —
Cooking
CLUB  

SERVES: 4
PREP TIME: 5 MIN
COOK TIME: 10 MIN
SKILL LEVEL:



REQUIRES USE OF:



PERFECT POPCORN

INGREDIENTS:

1/4 cup popcorn kernels
1/2 teaspoon vegetable oil
1-1/2 tablespoons butter
lunch size brown paper bag
salt



ITEMS TO GATHER:

apron
large microwave-safe bowl
large microwave-safe plate
small bowl
measuring spoons
measuring cup
oven mitts
rubber spatula
spoon



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Place popcorn kernels in the small bowl. Drizzle kernels with the oil. Stir with the spoon to make sure the kernels are evenly coated.

Pour kernels and oil in a clean brown paper lunch bag. Fold over the top of the bag 3 or 4 times to seal shut (do not tape or staple).

Place the paper bag, on its side, onto a large microwave-safe plate and shake the kernels into an even layer in the bag.

Place the plate in the microwave and cook until the popping slows down to one or two pops at a time, about 3–5 minutes. Use oven mitts to remove plate from the microwave. The plate will be very hot; ask an adult to help. Set aside to cool down.

Place butter in the large microwave-safe bowl, cover, and melt in the microwave. Use oven mitts to remove bowl from microwave.

Carefully open the paper bag (warning: be careful of hot steam!) and pour the popcorn into the large bowl with melted butter. Use the rubber spatula to toss popcorn with the butter. Sprinkle with salt and serve.

ENJOY!

HELPFUL HINTS / VARIATIONS:

Sprinkle any of these over the popcorn along with salt just before serving:

Garlic Parmesan

In a small bowl, stir together 1/4 cup of grated Parmesan cheese, 1 teaspoon garlic powder and 1 teaspoon of Italian seasoning.

Cocoa Kettle

In a small bowl, stir together 1/4 cup of sugar and 3 teaspoons unsweetened cocoa powder.

Chili Lime

Sprinkle 1 teaspoon of ancho chili powder and the zest from one lime.

