

Caramelized Popcorn (Cherrie Blake, 1980)

¾ c. brown sugar
¾ c. white sugar
¼ c. water
½ c. syrup
⅛ t. cream of tartar
½ t. baking soda
1 stick butter

Mix in heavy kettle and cook until firm ball. Add ½ t. soda and 1 cube butter. Pour over popped corn (3 to 5 qt.). Either eat or you can put it in a °250 oven for about 2 hours. Stir about every 15 minutes until nicely browned and caramelized.