



Old-Fashioned Popcorn Balls

Always a favorite

- 8 cups popped **JOLLY TIME**[®] Blast O Butter or Butter Licious Microwave Pop Corn
- 1 cup granulated sugar
- 1/3 cup light or dark corn syrup
- 1/3 cup water
- 1/4 cup butter or margarine
- 1/2 tsp. salt
- 1 tsp. vanilla

Here's How:

Keep popped **popcorn** warm in 200F oven while preparing syrup. In 2-quart

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saucepan, stir together sugar, corn syrup, water, butter and salt. Cook over medium heat, stirring constantly, until mixture comes to a boil. Continue cooking without stirring until temperature reaches 270F on a candy thermometer or until a small amount of syrup dropped into very cold water separates into threads, which are hard but not brittle. Remove from heat. Add vanilla; stir just enough to mix through hot syrup. Slowly pour over popcorn, stirring to coat every kernel. Cool just enough to handle. Shape into balls, using JOLLY TIME[®] Pop Corn Ball Maker or buttered hands. Cool on foil or buttered wax paper. Wrap in plastic wrap; tie with a ribbon.

Yield: 12 medium popcorn balls