Taste of Home



St. Patrick's Day Popcorn

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Everyone's eyes will be smilin' when they see this green popcorn. The green color gives this snack instant St. Patrick's Day appeal. —Karen Weber, Salem, Missouri

TOTAL TIME: Prep: 15 min. + cooling

YIELD: 6 quarts.

Ingredients

4 quarts popped popcorn

1 cup sugar

1/2 cup packed brown sugar

1/2 cup water

1/2 cup light corn syrup

1 teaspoon white vinegar

1/4 teaspoon salt

1/2 cup butter

8 to 10 drops green food coloring

Directions

- **1.** Place popcorn in a large roasting pan; keep warm in a 250° oven. Meanwhile, in a large heavy saucepan, combine the sugars, water, corn syrup, vinegar and salt. Cook and stir over medium heat until mixture comes to a boil. Cook, stirring occasionally, until a candy thermometer reads 260° (hard-ball stage).
- **2.** Remove from the heat; stir in butter until melted. Stir in food coloring. Drizzle over warm popcorn and toss to coat. Cool. Break into pieces. Store in an airtight container.
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