

Maple Kettle Corn



We cook our kettle corn in a cast iron kettle over an open fire.

1. Build up fire very hot.
2. Place kettle over fire and allow to heat for 15 minutes to half an hour.
3. Add 2 cups oil. (We use vegetable oil.)
4. Add a few kernels of popcorn. Stir occasionally until kernels pop.
5. Add 2 cups popcorn.
6. Stir often until popcorn begins popping. If kernels are not stirred they will burn and will not pop.
7. Once popcorn is popping well, add $\frac{1}{2}$ cup white sugar and $\frac{1}{2}$ cup maple syrup.
8. Continue stirring until popcorn is popped. Scoop popped corn out of kettle.
9. At this point, either remove the kettle from the fire or add more oil and begin the process over again.

Remember, the key to success is a hot fire!