

# Caramel Popcorn

## Ingredients

1 cup brown sugar  
1/4 cup white corn syrup  
1 stick oleo  
1/2 teaspoon salt  
  
1/2 teaspoon baking soda  
1 Tsp. vinegar  
1 Tsp. vanilla  
4 quarts popped popcorn

## Directions

Combine all ingredients except popcorn and soda, vinegar and vanilla.

Bring to a boil then cook on high power for 2 minutes. Remove from microwave and stir in soda, 1 teaspoon vinegar, and 1 teaspoon vanilla.

Place popcorn in brown paper grocery bag and pour syrup mixture over popcorn. Close bag and shake well. Cook in bag on high in microwave 1-1/2 minutes. Shake well. Cook another 1-1/2 minutes. Shake again. Cook another 1-1/2 minutes. Pour in pan to cool.

