

HOW TO MAKE GREAT POPCORN.

By Ghislain Bonneau at gbphotodidactical.ca

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It is easy to make great popcorn, only follow the instructions below and you will succeed.

Preparation Time; 5 Minutes

Cooking Time; 5 to 7 Minutes

THE DAY BEFORE.

First you will need to **re hydrate** the popcorn. To do this put the amount of popcorn that you want to do in an airtight container with the amount of water suggested below and mix well and refrigerate till next day. I use an empty margarine container and this works really well. The popcorn needs to be **re hydrated** and that will permit your popcorn to be soft and melt in your mouth and it will also be easier to POP more evenly. Shake the container at times to distribute the humidity and water evenly throughout the corn. **Only Peanut Oil can be use for this recipe** since that Peanut Oil has a high Temperature Smoking Point and will not smoke or burn at high heat.

<u>INGREDIENTS:</u>	<u>Small Batch.</u>	<u>Medium Batch.</u>	<u>Large Batch.</u>
Corn -----	1/3 Cup-----	1/2 Cup.-----	3/4 Cup and up to 1 Cup.
Water -----	1/2 Tea Spoon-----	1/2 Tea Spoon.-----	1/2 Tea Spoon.
Peanut Oil -----	1 1/2 Table Spoon-----	2 Table Spoon.-----	3 Table Spoon.
Sea Salt -----	1 Tea Spoon.-----	1 1/2 Tea Spoon.-----	2 Tea Spoon.

THE NEXT DAY:

Use a 4 quart cooking pot **with a thick bottom** for doing the Large Batch and smaller Pots for the Medium and the Small Batch. **There must be a loose cover that can let the steam out. Note that it is more difficult to do smaller batches** since that there is not enough corn to cover all the bottom of the Pot, so it will be much harder to control the temperature and the corn will therefore burn more easily.

-- Put in the oil and the salt and only 6 to 12 kernels of corn and close the cover and put the pot on the stove at high heat.

-- When the corn starts to pop remove the pot from the heat and wait a few seconds for the pot to cool down, you don't want the corn to pop in your face with that hot oil.

-- Then when the corn stop to pop, pour in all the rest of the corn **and mix well with the oil and the salt.**

-- Turn down the heat just a bit and put the pot back on the stove with the cover on.

-- Wait till you hear the corn to start popping and then shake the pot back and forth now and then to help the corn to pop. With experience you will know if the stove is too hot, so lift the pot from the element just a few seconds to cool it down then put it back on the stove and continue to shake it back and forth till the corn starts to slow down popping.

-- When you will hear that the corn starts to slow down popping, this means that there is not much corn left to pop so remove the pot from the heat but leave the cover on and keep shaking the pot at times. **DO NOT OPEN THE COVER**, the remaining of the corn is popping with the heat and the steam left inside the pot.

When all popping stops completely it is safe to open the cover and to pour all the corn in a large bowl to cool down and serve.

DO NOT PUT THE COOKING POT ON YOUR PENTRY, THE POT IS EXTREMELY HOT AND WOULD BURN ANY SURFACE. Leave the pot on a cold surface like another cold

element on the stove to give the pot a chance to cool down. **I always do a large batch** and I put the left over in a large freezer bag and store them at room temperature in the Kitchen cabinets. The corn will keep fresh for a week.

BON APPÉTIT

