

# Fartless Popping Corn

## *Additional Ingredients Needed:*

¼ Cup Vegetable Oil or  
Hot air popping machine

**\*\*\*This is the old fashioned popping corn that requires hot oil or air to pop\*\*\***

## *Oil Popping Method:*

**\*\*\*Please use extreme caution, hot oil can burn you or catch fire\*\*\***

Pour ¼ cup of vegetable oil into a concave pan (like a Wok) with a lid. If you do not have a lid for the pan you can use aluminum foil. Heat the oil on medium high until it starts to bubble. Then add ½ cup of popping corn and cover the pan. **This will make approximately ½ gallon of finished popcorn, make sure your pan is large enough.** Then, you must keep the popcorn moving in the pan. Hold the pan by the handle and gently swirl the popcorn around in the pan over the heat. The corn will start popping vigorously.

**Do not overcook!** As soon as you hear the popping start to slow down, remove the pan from the heat and set aside. Allow the popping to stop before removing the lid. Garnish with butter and salt, or whatever suits your fancy, and enjoy!

## *Air Popping Method:*

If you have a hot air popper you wish to use, please follow the directions that came with the appliance.

## *Ingredients Included:*

Yellow popping corn