



## **SWEET & SPICY POPCORN**

½ CUP UNSALTED BUTTER

1/3 CUP PACKED LIGHT BROWN SUGAR

1 TBSP. GROUND CINNAMON

1 TSP HABENERO INFUSED OLIVE OIL

½ TSP. SERRANO CHILI HONEY VINEGAR.

1 TSP. SALT

20 CUPS POPPED POPCORN

PREHEAT OVEN TO 200\*.

Line a large baking sheet with parchment paper. Combine the butter sugar, cinnamon, habanero oil, chili honey vinegar and salt in a saucepan. Cook over medium, stirring often, until the butter melts and starts bubble. 4 to 5 minutes.

Pour the popcorn onto the prepared baking sheet working quickly, drizzle the butter mixture over the popcorn, and stir, using two rubber spatulas, until popcorn is evenly coated.

Bake in the oven until the coating is crispy and dry about 20 minutes.

Serves 4