

RECIPE



Bacon, Cashews and Chocolate Popcorn

Ingredients

8 cups All-Natural Kettle Corn Original Popcorn	Coarsely chopped sea salt
3/4 lb. smoked thick slice bacon	1/2 lb. (approx.) fine quality dark chocolate (e.g. Valrhona, Callebaut)
1 cup salted whole cashews	

Cook the bacon until crispy. When cool cut into small pieces. Break the chocolate into small, even pieces. Use a large microwavable container to melt the chocolate. Be sure to have the microwave power at 50% and heat the chocolate pieces at 40-second intervals. Stir with a spatula after each 40 seconds. When the chocolate is fully melted set a few tablespoons aside. Then immediately add the popcorn. Using a spatula, coat all of the popcorn with the chocolate. Spread the popcorn out on a baking sheet that's been covered with a piece of wax paper. Sprinkle the bacon, cashews and a little sea salt on top. Cover with a piece of waxed paper, press gently, then remove. Add 1 teaspoon of vegetable oil to the reserved melted chocolate. (This helps the chocolate flow easily.) Drizzle a little chocolate back and forth over the bacon, cashews, and sea salt. Chill until firm, about 1 hour. Remove from the wax paper and carefully cut into bite size pieces.