

Sriracha Caramel Corn

Amount	Measure	Ingredient - Preparation Method
1/3	cup	corn kernels - 7 cups popped
1		brown paper lunch bag
1/2	cup	brown sugar
4	tablespoons	unsalted butter
1/4	cup	light corn syrup
14	teaspoons	salt
1	teaspoon	sriracha
1	pinch	cayenne

Preheat oven to 250.

Place kernels in paper bag. Fold the top over. Place in the microwave, long side down, and microwave on high for 4 minutes. When popping slows to one pop per second, remove from microwave. Measure out 7 cups of popcorn.

Spray a large baking pan with butter cooking spray.

Add popcorn to baking sheet in an even layer, place in oven.

Add the brown sugar, butter, light corn syrup and salt in a saucepan over high heat. Stir until sugar dissolves, stop stirring. Allow to boil for 5 minutes, without stirring, or until a dark amber color is reached. Remove from heat and stir in sriracha and cayenne.

Spray silicon spatula with cooking spray.

Gently pour sauce over popcorn, stirring to coat.

Bake for 20 minutes at 250, stir and bake an additional 20 minutes.

Remove from oven and spread evenly onto a sheet of wax paper. Allow to cool, break apart and store in an airtight container.