

Bacon Bourbon Caramel Popcorn

Serves 5

Ingredients

5 quarts plain popped corn (freshly air-popped recommended)
1 pound thick cut bacon, chopped, fried to just about crispy and well drained
1 cup butter
2 cups brown sugar
1/2 cup light corn syrup or maple syrup
1 teaspoon sea salt
1/2 teaspoon baking soda
3 ounces bourbon, preferably Woodford Reserve Bourbon

Preheat your oven to 250 degrees F.

In a pot over medium heat, melt 1 cup of butter.

Mix in brown sugar, corn syrup, and sea salt and then stir until boiling at the edges.

Lower the heat slightly and let boil until the caramel is 250 degrees F.

Remove from heat and add the baking soda and bourbon.

Once fully incorporated, stir in the bacon.

Divide the popcorn into two very lightly greased roasting pans and coat with the caramel.

Mix well and then put the popcorn into the preheated oven for 45–60 minutes, mixing every 10–15 minutes so the kernels of popped corn are coated in bourbon bacon coating.

Once done, pour onto either parchment paper or wax paper to cool and break into pieces.

Credit: Chef David Danielson