

DRINKS & DESSERT

Cinnamon Kettle Corn

This recipe from Chef Brad is so fast and simple to make! It is a great treat for movie nights. It works best in a hand-cranked stovetop popcorn kettle.

1 1/2 tablespoons canola oil
1/2 cup popcorn
1/3 cup sugar
1 tablespoon cinnamon

Pour the oil in the kettle followed by the popcorn. Crank the kettle until the popcorn is popping quickly. Then dump the sugar and cinnamon mix into the kettle and keep stirring rapidly! The popping will stop after the sugar mix is dumped in, but keep cranking rapidly. It will resume and then take it off the heat quickly when it slows again.