



## Soft Caramel Popcorn



1/3 c unpopped popcorn

1 cup butter or margarine

1 1/3 c brown sugar

1/2 c Karo light corn syrup

pinch salt

Pop popcorn using air or oil popper. Remove unpopped kernels. Place in large bowl and set aside.

In saucepan over medium heat melt butter or margarine. Add brown sugar, corn syrup and salt. Cook, stirring constantly, until mixture comes to a boil. Boil 2 minutes while continuing to stir. Pour over popcorn. Mixture will thicken slightly as it cools. Cool 5 minutes and stir again to coat popcorn evenly.