



## White Chocolate Popcorn



16 cups popcorn ( $\frac{1}{2}$  c kernels, popped)

$\frac{1}{2}$  t salt

3 T butter

5 c miniature marshmallows

6 oz. white chocolate

candy or nuts, optional

Remove unpopped kernels from popcorn. Sprinkle salt over popcorn. Melt butter over low heat. Add marshmallows and white chocolate. Cook over low heat, stirring until melted. Pour over popcorn and stir until popcorn is evenly coated. Spread on wax paper. Sprinkle with candy (M&Ms or Sixlets) or nuts (sliced almonds or peanuts) if desired. Can also shape into balls and let set on wax paper for 30 minutes. Store in airtight container.