



Truffle Bacon Popcorn

Ingredients:

8 cups popped popcorn
4 slices bacon
Butter EVOO to taste
1 teaspoon truffle salt
½ cup finely grated parmesan cheese

Instructions:

Pour popcorn into a large bowl and set aside.

Arrange bacon side by side on a plate lined with parchment paper. Cover with another sheet of parchment paper or microwave-safe cover and cook on high for 4-6 minutes. Rotate the plate half way through cooking so bacon cooks evenly. Place bacon on a paper towel lined plate to drain, then crumble or slice into small pieces and add to popcorn.

Pour Butter EVOO over popcorn then sprinkle with truffle salt. Mix to combine. Then add parmesan cheese and toss to coat. Serve warm or at room temperature.

Chipotle, Sesame, & White or Black Truffle Oils are great drizzled over you popcorn too!

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