

Honey Butter Popcorn

When it comes to popcorn, honey and brown butter are a power couple. Brown butter, cooked until toasted, is so incredibly full of flavor. Drizzle that stuff over your popcorn and feel like a star.

25 mins

TOTAL TIME

5 mins

PREP

6

SERVES

Ingredients

2 teaspoons canola oil

½ cup popcorn kernels

4 tablespoons unsalted butter

3 tablespoons Drizzle Golden Raw Honey

1 teaspoon kosher salt

Directions

1. Place the oil and 3 kernels of the popcorn in a tall, large pot. Cover and heat over medium heat until all 3 kernels pop. Pour in the remaining kernels, cover the pot again, and shake to distribute oil. As the popcorn pops, shake the pot occasionally and immediately remove from heat once the popping slows.
2. Pour the popcorn into a large bowl.
3. Melt the butter in a large saucepan over medium heat. As the butter melts, it will begin to foam. Once the butter changes to a toasty-brown colour and you smell a nutty aroma, immediately take the pan off the heat and pour into a bowl or heatproof container.
4. Add the honey and salt, and stir continuously until it is melted and combined. If the honey is not combining properly than pour the entire mixture back into your saucepan and allow to heat through for up to 2 minutes. Drizzle honey butter over the bowl of popcorn and stir until the popcorn is well-coated. Serve immediately.

Notes: Leftover honey butter can be stored in an airtight container or up to 1 week. Gently reheat on the stovetop.

Did you make this recipe?

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