

Colonel Popper Pro Tips and Heating Time Examples

🐼 We no longer recommend Butter during popping because it can burn too easily. There are delicious alternatives like **Popcorn Popping Oil** or **Popcorn Coconut Oil** that taste just like Butter and Movie Theater Popcorn! If you would like to use Butter, please melt it separately and stir it in after the popcorn has been popped.

🚫 Do not use the **POPCORN** setting on your microwave because it does not adjust for different serving sizes. Use our recommended timings below.

🚫 Do not use the **CONVECTION** setting on your microwave because it will circulate hot air rapidly which will have unexpected results.

↓ Decrease the amount of oil according to serving size.

- 1/2 Cup of Kernels = 1 Tbsp. Oil
- 1/3 Cup of Kernels = 3/4 Tbsp. Oil
- 1/4 Cup of Kernels = 1/2 Tbsp. Oil

🍿 On your first few tries, do not leave your microwave unattended because performance varies depending on the size of microwave and different altitudes. For example, at high altitudes water has a lower boiling temperature. Also, oil acts as a heating agent and will heat food faster. Please take these variances into consideration when establishing your Heating Time and Power Level. When in doubt, simply start with just plain 'ol kernels with no oil.

🔔 Listen for a 2-3 second pause between popping. This indicates that your popcorn is done. Once you have established the right combination of Heating Time + Power Level, you will make fresh, crisp, and consistent popcorn every time!

We always recommend "low and slow" and erring on the side of caution since nobody likes to eat burnt popcorn (and it doesn't smell very good)! Remember to lower your Power Levels for higher wattage microwaves.

See our [Recipes](#) for great tasting ideas!

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Heating Times	800 Watts	1000 Watts	1200 Watts
Power Level	10	8	6
1/4 Cup (1 serving)	3:30 min	3:00 min	2:45 min
1/3 Cup (1-2 servings)	4:00 min	3:45 min	3:30 min
1/4 Cup (2-4 servings)	4:30 min	4:00 min	3:45 min