

chattavore

PERFECT STOVETOP POPCORN

Prep time: 1 minute

Cook time: 5 minutes

- oil - coconut, olive, canola, or vegetable (I usually use coconut oil)
 - popcorn kernels
 - salt
 - seasoned salt (optional)
 - butter (optional)
1. The size pan you will need depends on how much popcorn you are making. For 1 person, I use a 1-quart saucepan; for two I use a 2-quart saucepan, and so on. Choose your pan and set it over medium-high heat.
 2. Place enough oil in the pan to cover the bottom of the pan. Again, the amount of oil that you will need will vary based on the size of your pan.
 3. When the oil is shimmering, add enough popcorn kernels to generously cover the bottom of the pan. Sprinkle with salt then cover the pan.
 4. Cook, shaking frequently, until the popped kernels fill the pan and popping slows down drastically. Don't walk away or neglect to shake the pan or the popcorn will burn!
 5. Pour the popcorn into a large bowl and add more salt, seasoned salt, and/or butter-whatever you like-if desired!

Notes

This is a very flexible recipe. I have not given amounts because this will vary based on how many people you plan to serve!