

Caramel Popcorn



Prep Time: 3 min

Cook Time: 15 min

Instructions

Three Week Shelf Life

1:

Take the lid off the corn treat mixer. Add one package of caramel corn mix, 2 cups brown sugar, 2 cups white sugar, 16oz water and 4oz of Mor Gold Plus.

2:

Place lid on mixer and turn heat on, the steam will wash down any particles of sugar. When it reaches 250 Degrees, Remove the lid from the mixer.

3:

When the Buzzer sounds, turn the heat off. Then turn mixer motor to mix position. Add 5 gallons of popped popcorn to mixing unit.

4:

Let mix for 1 minute, squirt 8-12 pumps of non-stik into the caramel corn mixer. (You may need to spray a couple extra squirts of non-stik at this time).

5:

After everything is mixed thoroughly, dump your product into the cooling pan area.

6:

After making all caramel corn for the day, Clean cooker and move on to next product.

7:

Separate using two popcorn scoops. When thoroughly cooled. Price, Label, Date and Pack into Johnny Gee's Caramel Corn Bags.

Notes

- ♦ If you want to add nuts (Pecans, Almonds, Walnuts, ect.) Add them PRIOR to adding popped popcorn to the mixer. 2 pounds of nuts should be enough for each batch.

Ingredients Needed Per Batch

5 Gallons
Pre-Popped Mushroom
Popcorn

1 Package
Johnny Gee's Caramel Mix

2 Cups
Brown Sugar

2 Cups
White Sugar

4oz
Mor Gold Plus

16oz
Water

8-10 Pumps
Johnny Gee's Non-Stik

Optional
2-pounds of Nuts
Pecans, Almonds,
Walnuts, etc.

