

Kettle Corn



Prep Time: 1 min

Cook Time: 4 min

Ingredients Needed Per Batch

48oz
Johnny Gee's
Regular Popcorn Kernels

16oz
Mor Gold Plus

32oz
Johnny Gee's Kettle Corn Mix

Instructions

Three Week Shelf Life

- 1:**
Measure out 48oz of Regular popcorn kernels. Measure out 32oz of Kettle Corn Mix.
- 2:**
Check to make sure the Salt/Sugar switch is in the sugar position. Add corn to kettle. Add Mor Gold Plus. Close the kettle lid. ****Always add corn before pressing the oil delivery button****
- 3:**
Turn on Agitator & Kettle heat, Your machine is equipped with one pop option so Press the one pop/oil button to begin the popping cycle.
- 4:**
When Temp gets to 310 then add 32oz of Kettle Corn Mix to kettle and close the kettle lid.
- 5:**
The Popping corn will push the kettle lid open. When the corn finishes popping (about 4 seconds between pops) Dump the kettle by lifting the large handle up and rotate as far as it will go. When empty return kettle to upright position
- 6:**
Repeat above steps if you need to continue popping more corn. If finished turn off all switches.
- 7:**
Price, Label, Date and Pack into Johnny Gee's Kettle Corn Bags.

Notes

