

# Regular Popcorn



**Prep Time:** 1 min

**Cook Time:** 4 min

## Instructions

Three Week Shelf Life

**1:**

Measure out 60oz of Regular popcorn kernels. Measure out 5 teaspoons of salt. Check to make sure the Salt/Sugar switch is in the salt position.

**2:**

Add both corn and salt to kettle. Close the kettle lid.

**3:**

Your machine is equipped with a one pop option, so Press the one pop/oil button to begin the popping cycle and oil delivery. **\*\*Always add corn and salt before pressing the oil delivery button\*\***

**4:**

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.

**5:**

Repeat above steps if you need to continue popping more corn. If finished turn off all switches except oil pump.

**6:**

Separate using popcorn scoops. Pack into appropriate size Johnny Gee's popcorn Bag when thoroughly cooled. Price & Date Bags.

## Notes

## Ingredients Needed Per Batch

60oz  
Johnny Gee's  
Regular Popcorn Kernels

20oz  
Johnny Gee's Butter Burst  
Canola Oil

5 teaspoons  
Salt

