



Meal Kits

SMOKY GARLIC POPCORN

WHEN YOU FEEL LIKE COOKING
BUT ONLY A LITTLE

Difficulty Level: **Easy**

Estimated Cooking Time: **15 Minutes**



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SMOKY GARLIC POPCORN

YOUR KIT INCLUDES:

- 0.5 CUP POPCORN KERNELS
- 1.5FL OZ CANOLA OIL
- 3 TSP SOUTHERN SMOKY SEASONING
- 1 TSP SALT
- 55G GARLIC BUTTER

WHAT YOU DO:

BEST ENJOYED:

With a beverage of your choice, and 7 hours of Netflix.

STEP ONE: THE POPCORN

- In a large pot combine oil, salt and kernels.
- Cover with a lid and place on medium-high heat.
- Shake the pan until popcorn starts to pop.
- Turn the heat down to medium once the kernels are popping and continue to shake the pan until you can no longer hear the popcorn pop.
- Remove from the heat.

WHAT YOU'LL NEED

- LARGE POT WITH A TIGHT-FITTING LID

STEP TWO: PUT IT ALL TOGETHER

- Melt the garlic butter in a microwave for apx. 30 seconds or until the butter is fully melted.
- Add half your popcorn to a mixing bowl.
- Drizzle half of the melted butter, and sprinkle half of the southern seasoning over.
- Toss well to evenly coat the kernels.
- Pour remaining popcorn on top.
- Top with remaining butter and southern seasoning. Toss well.
- Pour into you favorite serving bowl.