

Recipe for Popcorn Three Ways

Ingredients:

- ¼ cup plain popcorn kernels
- ½ tsp oil

Spice blends:

- **Lemon Parmesan:**
 - ½ tsp black pepper
 - juice from 1/2 lemon
 - 2 TBSP parmesan cheese

- **Chili Lime:**
 - ½ tsp chili powder
 - juice of 1 lime

- **Cinnamon Sugar:**
 - 2 TBSP powdered sugar
 - 1 tsp cinnamon
 - ¼ tsp salt

Directions:

1. Make spice blends

- a) **Chili Lime:** Measure out $\frac{1}{2}$ teaspoon of chili powder into a small bowl and squeeze the juice of 1 lime into a second small bowl.
- b) **Lemon Parmesan:** Measure $\frac{1}{2}$ teaspoon black pepper and the juice from $\frac{1}{2}$ a lemon into a bowl and mix the two together. In a separate bowl we will measure 2 tablespoons of parmesan cheese
- c) **Cinnamon Sugar:** Measure 2 tablespoons of powdered sugar, 1 teaspoon of cinnamon and $\frac{1}{4}$ teaspoon of salt into a small bowl and mix them all together.

2. Pop popcorn:

- a) Measure $\frac{1}{4}$ cup of popcorn kernels and $\frac{1}{2}$ tsp of oil into a bowl and mix with a spoon
- b) Pour the kernels into a brown paper bag, the kind you would pack a lunch into. Fold the edges of the bag over twice to seal the ingredients.
- c) Cook in the microwave at full power for 2 $\frac{1}{2}$ to 3 minutes, or until you hear pauses of about 2 seconds between pops
- d) Carefully open the bag to avoid steam and pour the popcorn into one serving bowl if you want to do just one flavor or split it between 3 serving bowls if you want to try all three flavors!

3. Mix spices onto popcorn:

- a) **Chili Lime:** Pour the lime juice over the popcorn. Then add the chili powder. Now stir together until all the popcorn is coated evenly.
- b) **Lemon Parmesan:** drizzle the lemon-pepper mixture over the popcorn and toss to coat the popcorn evenly. Now sprinkle the parmesan cheese over the popcorn.
- c) **Cinnamon Sugar:** Sprinkle the cinnamon sugar mixture over the popcorn and toss to coat.