Caramel Corn

Recipe from the kitchen of W. Ryan

Ingredients

- 2 cups brown sugar
- 1/2 cup syrup
- 2 sticks oleo (margarine)
- 1/4 tsp baking soda
- 1 pinch cream of tartar
- 8 quarts popped corn

Instructions

1. Mix the brown sugar, syrup, and oleo. Bring to a boil and cook for 5 minutes.
2. Remove from the heat and add the baking soda and cream of tartar.
3. Pour over the popped corn and bake at 200°F for 1 hour. Watch closely and stir often in the oven.

A. Ryan

Caramel Corn

2 C Brown Sugar
½ C Syrup
2 sticks oleo
½ t. soda
pinch cream of tartar
5 qts. popped corn

mix Sugar, Syrup & oleo, bring to boil & Cook 5 min. Remove & add soda & cream of tartar. Pour over corn & bake (watch closely & stir after in oven) 200° – 1 hr.

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