

*A Family Favorite*

# CHRISTMAS RECIPE

## Caramel Corn

### *Ingredients*

2 sticks butter  
1/2 cup Karo syrup  
2 cups brown sugar  
6-7 quarts popped popcorn  
1/4 tsp cream of tartar  
1 tsp salt  
1 tsp baking soda  
Peanuts (if desired)

### *Method*

In a medium saucepan, add butter, karo, and brown sugar. Heat to boiling and continue boiling for 6 minutes. Keep stirring!! Remove from heat

and add cream of tartar, salt and soda. Stir until foamy. Pour over popped corn. Add peanuts (if desired) and mix well. Spread on cookie sheets. Bake for 1 hour at 200 degrees, stirring every 15 minutes.