

4th of July Popcorn Treat

Prep time	Cook Time	Servings	
5 mins	15 mins	12-16 balls	

Product used: Theatre Popcorn Maker



Ingredients

- 1.5 scoops of fresh hot air popcorn kernels (about 75 grams)
- 1.5 tablespoons vegetable oil
- 5 cups marshmallows
- 2 tablespoons butter
- 2 cups mini red and blue M&Ms
- 2 cups white chocolate chips
- Red food coloring gel
- Blue food coloring gel

1. **Prepare popcorn:** Lift the kettle lid all the way to the top to adhere to the magnet and carefully pour kernels and oil into the popping kettle.
CAUTION: Lid may be HOT! Lower the kettle lid.
2. Carefully close the door on the main unit and Switch ON the main power at the side.
3. Popcorn starts popping out through the lid of the popping kettle. Switch OFF when popping is complete (when there is no more popping sound from the kettle).
4. It is suggested to lift the kettle lid before pulling the switch to release popcorn. This will avoid incidence of which the lid spins with force and damage the unit. **CAUTION:** Kettle will be HOT!
5. This recipe should yield about 12 cups of popcorn. Once fully popped, add popcorn to a large mixing bowl.
6. **Prepare popcorn balls:** In a large microwave safe bowl, add in the marshmallows and 1 tablespoon of butter. Microwave in 45 second increments, stirring in between, until the marshmallows are fully melted.
7. Slowly add in the popcorn to the marshmallow mixture. For ideal mixing, use a silicone spatula.
8. Rub the remaining tablespoon of butter on a large tray and on your hands to avoid the popcorn balls from sticking. Start forming the balls to your preferred size (1.5 inch diameter makes approximately 12-16 balls).
9. **Prepare toppings:** Spilt the white chocolate chips into two microwave safe mugs. Microwave them in 30 second increments, stirring in between, until the chocolate begins to melt.
10. Remove from microwave and add a pea-sized amount of red food coloring gel to one mug, and blue to the other. Mix well.
11. Drizzle the popcorn balls with both red and blue chocolate sauces and sprinkle mini M&Ms otop.
12. Place in the fridge for 10 minutes, or until the chocolate hardens.
13. Enjoy!