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| Ranch-Chive Popcorn https://lh5.googleusercontent.com/b_NjA2e-tIKlgQQ0LTx6r8i1pBMvrj4Sqwq5sEo2MJFvGMIgvL7pHfCb5Mn2-h12ofXqs0CK5e04PwOs36K0GjEzjdQT3aZgKzWe2K1LJfCmU5L0PPZD8YHjAXTWGO_7KrvFV5Hl*Prep Time: 10 Minutes, Cook Time: 3-4 Minutes***Ingredients:**4 Tbsp.          Our Family Canola Oil or Safflower Oil¾ cup           Popcorn Kernels 1 ½ Tbsp.      Dried Chives 1 Tbsp.          Dried Parsley 1 tsp.             Dried Dill½ tsp.            Our Family Garlic Powder ¼ tsp.            Salt ¼ tsp.            **Directions:** http://vegasexperience.com/wp-content/uploads/2014/11/american_heart_association_logo.jpgC:\Users\190021\Documents\Personal Drive\Images_Logo\FamilyFreshMarketLogo_4C.jpgIn a heavy-duty large pot, warm 1 tablespoon canola oil and a few popcorn kernels over high heat. Wait a couple minutes until these kernels have popped—this shows the oil is at the perfect popcorn-popping temperature. As quickly as possible, add in remaining popcorn kernels and cover with a lid. Reduce the heat to medium-high. Using potholders and shaking the pot constantly as the kernels pop, cook until the popping slows down, about 3 to 4 minutes. Remove the pot from heat but keep the lid on; some remaining kernels may continue to pop. In a small bowl, stir together oil and seasonings to combine. Carefully transfer the hot popcorn into a large bowl. Drizzle with the herbed oil, tossing as you add the oil so all the popcorn is coated. Serve.  |
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