



Cheesy Cheddar Popcorn

Prep time 5 mins
Servings 4-6



Product used: Theatre Popcorn Maker



Ingredients

- 1.5 scoops of fresh hot air popcorn kernels (about 75 grams)
- 1.5 tablespoons vegetable oil

Cheesy Cheddar Seasoning

- 3/4 cups cheddar cheese powder
- 2 1/4 teaspoons paprika powder
- 3/4 teaspoons chili powder
- Salt and pepper to taste

1. **Prepare seasoning:** Mix cheddar cheese powder, paprika, and chili powder.
2. **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.
3. Carefully close the door on the main unit and Switch ON the main power at the side.
4. 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).
5. 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!
6. This recipe should yield about 12 cups of popcorn. Once fully popped, add popcorn to a large mixing bowl.
7. Sprinkle seasoning onto popcorn immediately while still hot so that it sticks well. Add salt and pepper to taste and toss the popcorn until evenly coated.
8. Enjoy!