


Rosemary Garlic Popcorn

Prep time 10 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

Rosemary Garlic Seasoning

- 5 garlic cloves, minced
- 5 teaspoons fresh rosemary, minced
- 1 tablespoons olive oil
- 2 1/2 cups grated parmesan cheese
- Salt and pepper to taste

Preparation

1. **Prepare seasoning:** Add olive oil to a small frypan. On medium-low heat, stir in the minced garlic and minced rosemary. Cook until the garlic is slightly golden. This should take no longer than 2 minutes.
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 garlic and rosemary onto popcorn immediately while still hot so that it sticks well. Toss the popcorn until evenly coated. Finally, add the parmesan and toss once more.
8. Enjoy!