



Microwave Popcorn Popper

Use and Care Instructions

Clean thoroughly before using.
Top rack dishwasher safe.
Microwave cooking only.
Heat resistant to 400°F/204°C

Directions

1. Pour 1/3 cup of popcorn kernels in the bowl.
2. Cover the bowl with the lid and set the microwave for about 2-3 minutes. (1000 Wattage at 80% power)
Cooking time may vary depending on the microwave.
3. If popping slows down, it should be ready. Overcooking may result in burned popcorn.
4. When popcorn is done, remove and carefully lift off lid. Gently shake popcorn popper bowl to aerate popcorn.
5. Add butter or your favorite seasoning and enjoy!

Delicious Recipes

CHOCOLATE POPCORN

Melt 2 1/2 cups of chocolate chips, then stir in a cup of light corn syrup. Toss the popcorn, chocolate mix in the bowl and stir. Spread out on sheets of waxed paper and allow to cool.

CHEESE POPCORN

Pour half the popcorn into an oven proof bowl. Sprinkle finely grated cheese over popcorn. Add remaining popcorn and sprinkle with cheese again. Place in 325°F oven for 4-7 minutes until cheese melts. There is no limit to the varieties you can make. You can also add additional flavor by mixing in melted butter combined with spices such as garlic salt, etc. Remember the more finely you grate the cheese the better the distribution of cheese flavor.

PEANUT POPPERS

Stir in 1/2 cup of peanuts and 1/4 cup of raisins in a bowl. In a small sauce pan combine 1 tablespoon of butter and 1 tablespoon of peanut butter. Stir over medium heat until melted. Pour peanut butter mixture over the popcorn. Toss gently to coat.

POPCORN ITALIANO

Pour melted butter over the popcorn. Toss to coat. Add dry salad dressing mix. Toss gently until mixed. Enjoy!

Make light,
fluffy popcorn
without using oil.

Cooks right inside
the serving bowl!