



Maple Bacon Popcorn  
makes about 8 cups

5 strips of bacon  
3 Tbsp maple syrup; divided  
1/2 cup popcorn  
1 teaspoon salt  
1/4 cup dried cherries  
2 Tbsp melted butter

Preheat oven to 400 degrees F. Lay bacon slices on a sheet pan and pour 2 Tbsp maple syrup over bacon to coat. Cook until crispy about 15-20 minutes. Watch closely to make sure maple syrup doesn't burn.

Remove bacon to a clean plate, do not place on a paper towel as it will stick, and pour bacon fat into a bowl.

In a large pot combine 3 Tbsp bacon fat, 1/2 tsp salt and popcorn. Cook over medium-high heat. Shake the pot to coat all the kernels and put a cover on the pot. Cook until the popping slows down, about 5 minutes.

Meanwhile, chop the bacon into small pieces. Combine the melted butter and Toss the finished popcorn with the melted butter and maple syrup.

Melt the butter and add the final Tbsp of maple syrup. Pour the butter-maple mixture over the popcorn. Toss with the bacon pieces and dried cherries.

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