



## Homemade Popcorn Three Ways

*Prepared by Stacey Borgmann in our Bryson model home kitchen.*

An easy go-to snack with a twist - homemade popcorn three ways. Bump up movie night with amazing flavors.

**Serves**

8 - 10

**Prep Time**

30m

**Cook Time**

10m

**Difficulty**

Easy

**Ingredients:**

*Ranch*

16 C cooked hot popcorn  
4 tbsp butter  
1 packet ranch seasoning mix  
2 tbsp chives, chopped  
Kosher salt

*Bacon Chive*

16 C cooked hot popcorn  
6 slices bacon  
2 tbsp reserved bacon drippings  
2 tbsp butter, melted  
1/2 C chives  
1/2 tsp cayenne pepper  
Kosher salt

*Peanut Butter-Banana*

16 C cooked hot popcorn  
1 C honey  
3/4 C sugar  
1 C creamy peanut butter  
1 tsp vanilla extract  
1 tsp kosher salt  
2 C peanuts  
1 C dried banana chips  
1/2 C chocolate chips

**Directions:**

*Ranch*

Melt butter in microwave with a 1-ounce packet ranch seasoning mix. Toss with popcorn and chives. Season with salt.

*Bacon Chive*

Cook 6 slices chopped bacon until crisp; drain on paper towels, reserving the drippings. Drizzle reserved bacon drippings and melted butter over hot popcorn. Toss with the bacon, chives and cayenne. Season with salt.

*Peanut Butter-Banana*

Heat honey and sugar over medium heat, stirring until the sugar dissolves (about 5 minutes). Stir in peanut butter and vanilla extract and kosher salt until smooth. Pour over 16 cups hot popcorn, then sprinkle with peanuts, banana chips and chocolate chips. Toss and serve.