

Carmel Corn  $1\frac{1}{2}$ -2 poppers(micro)

1 stick margarine  $\frac{1}{4}$  cup white Karo

1 cup light brown sugar  $\frac{1}{2}$  teas salt

Stir syrup together and blend on high till boil.

Stir and blend. Bring to boil for 2 minutes.

Add  $\frac{1}{2}$  teas soda and beat till golden. Pour over  $\frac{1}{2}$  pop corn, cover with last half corn and remainder of syrup. Mix; then micro 1 min on high. Stir and turn corn. Micro 1 min; Stir & micro 30 sec; repeat.

Maximum: 4 min or corn will burn.