



Nutty Popcorn Crunch

Savory meets sweet for the perfect balance of flavors.

SERVING IDEA: Give the ultimate party favor when you wrap up these treats in cellophane bags tied with colorful ribbon.

Ingredients

- 1 (10 oz.) container Emerald Deluxe Mixed Nuts
- 4-5 c. popped Pop Secret Homestyle Popcorn
- 8 oz. dried sour cherries
- 4 c. sugar
- 1 c. light corn syrup
- 1/2 c. water
- 3/4 c. unsalted butter
- 1/2 t. large sea salt crystals, for sprinkling

Preparation

Lightly oil a large baking sheet; set aside.

In a large bowl, combine Emerald Deluxe Mixed Nuts, the popped Pop Secret Homestyle Popcorn and sour cherries; mix well.

In a large (4-quart) saucepan, combine sugar, corn syrup and water; bring to a boil, stirring, over medium-high heat. Add butter; cook, without stirring, until the caramel reaches a temperature of 300 degrees, about 8 minutes. Carefully remove from the heat; immediately pour over the popcorn mixture. Wearing an oven mitt, and using a wooden spoon, stir to make sure that each nut and popcorn kernel is coated. Quickly pour out the mixture onto the prepared baking sheet; press, with the back of the wooden spoon, to make it as even as possible; sprinkle with sea salt. Let cool to warm. Using a heavy sharp knife, score the brittle into squares or let the brittle sit and, using a small hammer, break into pieces randomly.

