

RECIPE

Spicy Grill Popcorn

The ultimate movie night snack doesn't have to be traditional. Spice it up with a delicious blend of spices that you can adjust to taste. If you don't like spicy food omit all the spices and just add salt. The point is to kick out on your lawn.



INGREDIENTS

$\frac{2}{3}$ cup organic popcorn kernels
4 tablespoons nutritional yeast flakes
2 teaspoons smoked paprika
1 teaspoon garlic salt
1 teaspoon red chili flakes
Salt & pepper to taste
3 tablespoons olive oil



PREPARATION

Place all the spices and nutritional yeast inside plastic bag and combine.
Turn on your grill or fire pit placing a grill on top.
In a pot put popcorn kernels in a single layer and cover it with a lid.
Cover kernels with 2 tablespoons of olive oil.
When kernels begin to pop, about 2-4 min, shake the pot until pops happen every 5 seconds.
Drizzle with 1 tablespoon of olive oil.
Toss popcorn with the spices and nutritional yeast.



MIX IT UP

Skip the spices and go for a traditional salt and melted butter flavor.

Be playful with the flavors and use other spices you prefer.

Toss the popcorn with store-bought kettle corn seasoning.

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