

MY MOM'S CANDY POPCORN

4 quarts popped corn
1-1/2 cups sugar
1 cup butter (2 sticks)
1/2 cup light corn syrup
1/2 teaspoon cream of tartar
1/2 teaspoon white vinegar

- 1.** Stir sugar, butter and corn syrup together in a saucepan over medium-high heat until melted and blended. Cook, without stirring until 250° on a candy thermometer.
- 2.** Remove from heat immediately, and stir in cream of tartar and vinegar. Pour this mixture over the popcorn in a large bowl and mix until completely covered.
- 3.** Pour out onto a sheet of waxed paper to cool.

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