

# Pop In & Rediscover Popcorn

## New twists on an old favorite

Join us Thursday, 5/21 at 3:00pm CDT [Facebook.com/FoodRightInc](https://www.facebook.com/FoodRightInc)  
or search @FoodRightInc on FB

Join us on Thursday, 5/21 on Facebook Live to learn how to make popcorn from scratch topped with flavors from around the world. Go to [Facebook.com/FoodRightInc](https://www.facebook.com/FoodRightInc) at 3pm CDT or search @FoodRightInc on Facebook to view the lesson.

### Bring these things to the lesson:

#### Herb Butter Popcorn Ingredients

- ½ cup popcorn
- 3 Tbsp Canola/vegetable oil
- ½ tsp fine salt
- 3 Tbsp butter
- Small bunch fresh dill (3 Tbsp minced)
- Small bunch fresh parsley (2 Tbsp minced)
- ½ tsp onion powder
- ¼ tsp garlic powder
- ¼ tsp black pepper
- 2 oz parmesan cheese, shredded
- 2 Tbsp balsamic vinegar

#### Bombay Bhel Popcorn Ingredients

- ½ cup popcorn
- 3 Tbsp Canola/vegetable oil
- ½ tsp fine salt
- 3 Tbsp butter
- Small bunch fresh cilantro (1/4 cup minced)
- ½ of a lemon or lime
- 1 ½ tsp curry powder
- ½ tsp onion powder
- ¼ tsp cayenne pepper
- ¼ tsp garlic powder



### Cooking Equipment

- Large pot with lid (4 qts or larger)
- 2 Large mixing bowls
- Rubber spatula
- Stove
- Hot mitts
- Measuring spoons
- Dry measuring cups
- Scissors
- Copy of the recipes; go to [foodright.org/recipes](https://www.foodright.org/recipes)
- Cutting board
- Chef's Knife
- 2 small prep bowls
- Microplane or zester (optional)



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