

## **Rootin'-Tootin' Popcorn**

By Beth

### **Ingredients**

For the popcorn:

¾ cup of popcorn kernels

2 Tbsp vegetable oil

For the Rootin'-Tootin' butter blend:

2 Tbsp butter, melted

1 Tbsp lemon juice

A few dashes of cayenne

Pepper hot sauce

Seasoned salt

### **Instructions**

Make the pan-popped popcorn. Add 2 Tbsp of vegetable oil to a pan with a tight lid over medium/medium-high heat. Add three kernels of popcorn to the pan and stay nearby to listen for the kernels to pop. I add three in case there's a dud!

When they pop, add the remaining popcorn kernels to the hot oil, shaking the pan to get all the kernels popped. Empty the popped corn into a big bowl as it pops.

After all the popcorn has popped, re-use the empty pan to make the Rootin'-Tootin' butter blend. Add the butter, lemon, and red pepper sauce to the pan (be careful because the pan is still hot) and then toss over popped corn. Top with seasoned salt.