



Easy Homemade Popcorn Seasoning

INGREDIENTS:

- Ranch: ½ tsp dried dill, ½ tsp dried chives, ½ tsp garlic powder, ½ tsp onion powder, ¼ tsp salt, ¼ tsp pepper
- Cinnamon Sugar: 2 tbsp powdered sugar, 1 tsp cinnamon, ¼ tsp salt
- Gingerbread: 1 ½ tbsp. powdered sugar, 1 tsp cinnamon, ¼ tsp ground ginger, ¼ tsp ground cloves
- Coconut Curry: 1 tbsp unsweetened shredded coconut, ½ tsp curry powder, ¼ tsp salt
- Dorito: ¼ tsp garlic powder, ¼ tsp cumin, ¼ tsp paprika, ¼ tsp salt, ¼ tsp onion powder
- Mexican Chocolate: 1 tbsp unsweetened cocoa powder, 1 tbsp powdered sugar, 1 tsp cinnamon, ¼ tsp salt, pinch of cayenne pepper
- Taco: 1 tbsp taco seasoning, 1 tbsp nutritional yeast

Base

- 4 cups popped popcorn
- 1 tsp oil (5ml)

METHOD:

1. In a small bowl, combine the ingredients to your seasoning of choice.
2. Prepare the popcorn in either the microwave or traditionally on the stove:-
 - Rub corn cobs against each other to release kernels (or use popping corn kernels)
 - Heat ¼ cup oil in a saucepan
 - Add kernels, place lid on top and shake over heat until popping has stopped.
3. Sprinkle seasoning over popcorn, tossing to evenly coat.
4. Serve warm.