



Another delicious recipe from

Foster's Demo

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SUPERMARKETS

MOLASSES POPCORN BALLS

Prep Time: 30 minutes

Makes: 10 2 1/2 inch popcorn balls.

Ingredients:

½ c. light molasses

½ c. dark corn syrup

1½ tsp. vinegar

1½ tbsp. butter

¼ tsp. salt

1½ qts. popped corn (salted)

Directions:

Combine the molasses, corn syrup and vinegar in a saucepan and cook, stirring occasionally, to 240 degrees F. Then continue cooking stirring constantly to 270 degrees F. or until a little of the mixture dropped into cold water is lightly brittle. When done, add the butter and stir. Slowly pour the syrup over the corn, in a large bowl. Mix well then quickly shape into balls using as little pressure as possible. Makes about 10 2 1/2 inch popcorn balls.