



Spicy Rosemary Caramel Corn

Peggy served this treat at our April 2017 Annual Herb Sale.

12 c unsalted popped corn

½ c butter

½ c packed brown sugar

¼ c light corn syrup

2 T orange juice

1 T snipped fresh rosemary

2 t vanilla

½ t baking soda

¼ t cayenne

1½ t flaked sea salt

Preheat oven to 275 degrees.

Pop corn and place in a large heatproof bowl.

In a heavy 2 quart saucepan stir butter, brown sugar and corn syrup over medium heat until butter melts.

Stir in orange juice.

Bring to a boil and cook at a steady boil for 2 minutes. Do not stir.

Stir in rosemary, vanilla, baking soda, and cayenne. Mixture will foam up.

Pour over popcorn and stir to distribute evenly.

Transfer to greased cookie trays and bake for 30 minutes.

Cool, and store in airtight container for up to 1 week.