Garam Masala Caramel Popcorn

Serves 8-10
Prep and cook time: 75 mins

8 cups popped popcorn (yellow corn works best)

1/2 cup salted butter

2 Tbsp garam masala

1 cup brown sugar (packed)

1/4 cup honey (or light corn syrup)

1 tsp baking soda

1 tsp coarse sea salt

1 cup roasted nuts (optional)

1. Preheat oven to 250 degrees Farenheit.
2. Pop the popcorn and shake into a large shallow (oven-safe) roasting pan.
3. In a medium saucepan, melt the butter over medium heat. Add garam masala seasoning and stir for one minute.
4. Add the brown sugar and honey to the saucepan and stir a few times to combine. Let mixture come to a boil.
5. Stir the mixture while it boils for a 3 to 4 minutes (or until it reaches 300 degress on a candy thermometer.)
6. Remove saucepan from the heat and stir in the baking soda.
7. Carefully pour caramel mixture over the popcorn in roasting pan and toss to combine. Not all popcorn kernels will be coated evenly. Sprinkle coarse sea salt over the caramel popcorn and place in the oven
8. Bake for one hour, stirring the caramel popcorn and rotating the pan every 15 minutes. Taste and add salt if needed.
9. When finished baking, stir caramel popcorn again to break up pieces and prevent clumping. Allow to cool before storing.

There is a delightful warmth on the back palate from the garam masala in this caramel popcorn.

For added texture and crunch, sprinkle one cup of roasted nuts (pepitas, pistachios, or any mix of favorites) to the popcorn before adding the hot caramel mixture.

With its earthy flavors, this light caramel popcorn pairs beautifully with a Fairsing Vineyard Pinot noir.