

Parmesan Garlic Popcorn

Freshly popped corn tossed with garlic, pepper, and parmesan cheese!

Yield:

16 cups

Ingredients:

1/2 cup popcorn kernels

2-3 tablespoons butter, melted

1/2 teaspoon salt

1/8 teaspoon garlic powder

dash of black pepper

1/4 teaspoon dill weed, optional

1/4 cup finely grated/powdered Parmesan cheese

Instructions:

1.

Pop corn in an air popper or on the stovetop (follow directions on package). Toss the popped corn with the melted butter in a large bowl.

If you popped the corn in a pan (with some oil) you may wish to decrease the amount of butter called for in this recipe.

2. In a small bowl, combine the salt, garlic powder, pepper, and dill

(if using). Use a fork to mix, to remove any small lumps. Add Parmesan cheese to the small bowl and mix.

3. Toss seasonings with popcorn and serve!



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This recipe is from Tammy's Recipes.