

# Instructions for the Best Popcorn You've Ever Had

## Have ready:

One cup macadamia (preferred), or extra virgin olive oil  
One cup unpopped popcorn (white or yellow, any brand)  
Heavy bottomed pan  
Popcorn Salt  
Large container for finished popcorn

## Notes:

If you can't find macadamia nut oil in the stores, you can buy it on-line at [OilsOfAloha.com](http://OilsOfAloha.com). If you can't find popcorn salt, go the Morton's salt website ([mortonsalt.com](http://mortonsalt.com)) and buy it there.

## A. Start Process

1. Put heavy bottomed pan on high heat
2. Pour oil in pan
3. Add two kernels of popcorn
4. Replace lid slightly off to allow steam to escape

## B. When the two kernels pop:

1. Put rest of popcorn in pan
2. Shake it up
3. Put pan back on burner, with lid slightly off

## C. When popcorn starts to pop:

1. Turn heat down from highest to near low (popcorn pops slowly); this is important..
2. Keep lid a little off
3. Every once in awhile shake it up

## D. When the popped corn fills half the pan:

1. Turn heat up just under hottest
2. Every once in awhile shake it up
3. Always leave lid a little off

## E. When popcorn causes the lid to rise, take some out:

1. Shake it regularly
2. Return to the heat

## F. As speed of popping slows way down, it's near the end

1. Turn off heat
2. Dump the popcorn into large container
3. Put lid on top if popcorn
4. Add salt to taste

## Troubleshooting:

If you end up with oil in the pan, you've cooked it too fast in the slow period, or you didn't shake it up regularly during the slow-cook period.