

EVOO Popcorn

¼ Cup More Than Olives Arbosana “Organic” Extra Virgin Olive Oil

½ cup popcorn kernels

Olive oil for drizzling on cooked popcorn

For Variety- try Arbequina, Garlic, or Jalapeno Olive Oils

Kosher or sea salt

In a large, heavy-bottomed, covered pot, heat the olive oil and popcorn kernels over medium-high heat. Gently shake the pot so the popcorn moves around in the oil. Shake until the popping slows, about 5 minutes. Remove from the heat and transfer the popcorn to a large bowl. Drizzle with more oil of your choice!

Variations: Shake on grated parmesan, garlic salt, seasoning salt, powdered ranch dressing, or herb blends. Try a drizzle of truffle olive oil!