

Taco Popcorn

1 stick butter

Juice from ½ of a lime

1 bunch fresh cilantro

1 T cumin

1 T paprika

Salt

Popped Corn (I popped about 1 cup of kernels)

1. In a small sauce pan, melt half of the stick of butter; add lime juice, cilantro, cumin and paprika. Remove from heat, cover pan and let steep for 10-15 minutes.
2. Pop the popcorn and put into a large mixing bowl.
3. Add the remaining butter to the sauce pan and melt.
4. Using a strainer, strain the melted butter into a clean small bowl. Pour seasoned butter onto popped corn. Toss well and dig in. Mucho Bueno!



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