

Spicy Buffalo Crackerjack

Servings: 10

INGREDIENTS

For Popcorn:

- 1/2 c unsalted butter
- 1 c packed brown sugar
- 1/2 t salt
- 1/4 c light corn syrup
- 1/2 t baking soda
- 2 T Monarch® Spicy Buffalo Seasoning
- 8 c popped white butter flavored popcorn

For Candied Nuts:

- 2 c nuts
- 1 c white sugar
- 1/2 tsp Monarch Spicy Buffalo Seasoning
- 1/2 tsp butter
- 1/2 tsp salt

PREPARATION

Preheat oven to 200°F. Spray a disposable aluminum pan or large bowl with pan spray, and also spray 2 wooden spoons. Pour popcorn into pan and set aside.

In a large pot over medium heat, combine butter, brown sugar, salt, Buffalo Seasoning and corn syrup, bring to a boil, then adjust heat to maintain the boil for exactly 5 minutes.



Remove from heat and stir in baking soda. Mixture will bubble up so be careful of the steam. Quickly pour caramel all over the popcorn, stirring quickly but gently to coat well. Bake 1 hour, stirring every 15 minutes. Add the caramelized nuts during the last 15 minutes, stirring to distribute. Once done, cool the crackerjack and separate into small clusters.

To make the candied nuts, combine the sugar, nuts and Buffalo Seasoning in a nonstick sauté pan over medium-low heat. Stir frequently until the sugar melts and coats the nuts. When the nuts are evenly coated and toasted, stir in the butter and sprinkle with salt. The butter will help the nuts separate.

Pour onto an oiled sheet pan and separate into singles. Combine with popcorn and serve together.

