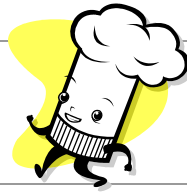




## Caramel Corn



Spoon Family

### **Ingredients:**

6 QTS	POPPED CORN
2 CUPS	BROWN SUGAR
½ CUP	LIGHT CORN SYRUP
½ LB	MARGARINE
1 t	SALT

### **Directions**

Combine syrup, sugar, margarine and salt; boil 5 minutes. Remove from heat and add ½ t baking soda. Put popped corn in a large roaster pan and pour syrup over corn.

Cook in 250° oven for 45 minutes. Stir every 15 minutes.