

# Make Your Own Barbecue Blast Popcorn

## Ingredients:

- 2 tablespoons vegetable oil
- 1 cup popcorn kernels
- 3 tablespoons olive oil

## For the spice mix:

- 2 tablespoons plus 1 teaspoon smoked paprika
- 1 (1/2) teaspoon garlic powder
- (1/2) teaspoon onion powder
- (3/4) teaspoon parsley flakes
- 1 (1/2) teaspoon salt
- pinch of cayenne

## Instructions:

1. In a small bowl, stir together spice mix.
2. Heat vegetable oil in a skillet (or large pot with a tight fitting lid) to medium-high heat, placing 2 popcorn kernels in the oil.
3. When kernels pop, add the cup of the kernels and cover quickly with the lid. Carefully shake the skillet or pot from side to side to evenly distribute the kernels in the oil (make sure the lid is secure).
4. Continue to shake gently as the kernels pop, until the popping slows down to 3 to 5 seconds between pops. Turn the heat off and wait until popcorn stops popping.
5. Pour olive oil evenly over the top and toss to coat. Sprinkle the barbecue spice mixture and continue tossing to evenly distribute the spice mixture. Enjoy!



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