

Stovetop Popcorn

A simple, full flavored stovetop popped popcorn...

Ingredients

- 3/4 cup popcorn
- 1-ish stick of butter
- or; 1/2 cup bacon grease

Instructions

1. Preheat large stockpot/pan on medium high heat
2. add butter/oil and allow to melt
3. Add popcorn and close lid
4. Swirl routinely until popping occurs
5. remove from heat when popping slows
6. Pop remaining kernels in air popper

Special Notes

DO NOT LET THIS SIT ON ACTIVE STOVETOP! YOU CAN CATCH IT ON FIRE!

Small Pot

Use only 1/3 cup popcorn and half a stick (1/4) butter.

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