

Peanut Butter Popcorn

(From Alaska From Scratch)

1/4 cup popcorn kernels, popped and unpopped kernels removed

1/4 cup honey

3 tablespoons sugar

1/2 teaspoon vanilla

1/4 cup creamy peanut butter

fine sea salt

Add popped popcorn to a large bowl. To a small saucepan over medium heat, add the honey and sugar. Let simmer about two minutes or until the sugar is dissolved. Remove from heat and quickly add the vanilla and peanut butter, stirring until smooth. Drizzle over the popcorn and toss to coat. Season with sea salt to taste. Let the glaze set for 5-10 minutes before serving.