



POPCORN MAKER RECIPES

Thanks for choosing this popcorn maker from Tasty. Get started with these recipes to make your own freshly popped delights!



PARMESAN GARLIC POPCORN

Ingredients

- 8 cups popped popcorn
- 2 tbsp melted butter
- 1/2 cup grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp dried parsley
- Salt to taste

Preparation

1. Pop popcorn using the Tasty Popcorn Popper.
2. Drizzle the melted butter over the popcorn and toss to coat evenly.
3. In a small bowl, mix the Parmesan cheese, garlic powder, and dried parsley.
4. Sprinkle the cheese mixture over the popcorn and toss again.
5. Add salt to taste and serve immediately.



MAPLE BACON POPCORN

Ingredients

8 cups popped popcorn
4 strips of cooked bacon, crumbled
2 tbsp melted butter
2 tbsp maple syrup
1/2 tsp sea salt

Preparation

1. Pop popcorn using the Tasty Popcorn Popper and set aside in a large bowl.
2. Drizzle the melted butter and maple syrup over the popcorn and toss to coat evenly.
3. Sprinkle the crumbled bacon and sea salt over the popcorn and toss again.
4. Serve immediately.

SWEET AND SPICY POPCORN

Ingredients

8 cups popped popcorn
2 tbsp melted butter
1 tbsp honey
1 tsp sriracha sauce
1/2 tsp smoked paprika
1/2 tsp cayenne pepper
Salt to taste

Preparation

1. Pop popcorn using the Tasty Popcorn Popper and set aside in a large bowl.
2. In a small bowl, mix the melted butter, honey, and sriracha sauce.
3. Drizzle the sweet and spicy mixture over the popcorn and toss to coat evenly.
4. Sprinkle the smoked paprika, cayenne pepper, and salt over the popcorn and toss again.
5. Serve immediately.



BBQ POPCORN

Ingredients

8 cups popped popcorn
2 tbsp melted butter
1 tbsp brown sugar
1 tbsp smoked paprika
1 tsp chili powder
1/2 tsp garlic powder
1/2 tsp onion powder
1/2 tsp mustard powder
1/2 tsp cayenne pepper (optional for heat)
Salt to taste

Preparation

1. Pop popcorn using the Tasty Popcorn Popper and set aside in a large bowl.
2. In a small bowl, mix the melted butter, brown sugar, smoked paprika, chili powder, garlic powder, onion powder, mustard powder, and cayenne pepper (if using).
3. Drizzle the barbecue mixture over the popcorn and toss to coat evenly.
4. Add salt to taste and toss again.
5. Serve immediately.



RAINBOW KETTLE CORN

Ingredients

- 8 cups popped popcorn
- 1/4 cup vegetable oil (or coconut oil)
- 1/2 cup granulated sugar
- 1/4 cup light corn syrup
- 1 tsp salt
- Gel food coloring (red, blue, green, yellow, etc.)
- 1 tsp vanilla extract

Preparation

1. Pop popcorn using the Tasty Popcorn Popper and set aside in a large bowl.
2. Divide the popcorn into separate bowls based on the number of colors you plan to use (e.g., 4 bowls for red, blue, green, and yellow).
3. In a medium saucepan, heat the vegetable oil, sugar, corn syrup, and salt over medium heat until the sugar has dissolved, and the mixture is bubbling, about 3-4 minutes. Stir frequently.
4. Remove from heat and stir in the vanilla extract.
5. Divide the hot sugar mixture evenly among several small bowls, one for each color you plan to use. Add a few drops of gel food coloring to each bowl and mix well.
6. Quickly pour the colored sugar mixtures over the separate bowls of popcorn, tossing to coat evenly. Work quickly as the sugar mixture will harden.
7. Spread each batch of colored popcorn onto separate baking sheets lined with parchment paper to cool and harden.
8. Once the popcorn is cool and hardened, mix the different colors together in a large bowl to create the rainbow effect.
9. Serve immediately.



POPCORN SNACK BARS

Ingredients

- 8 cups popped popcorn
- 2 cups mini pretzels
- 1 cup semi-sweet chocolate chips
- 1/2 cup unsalted butter
- 1/2 cup light corn syrup
- 1/2 cup packed brown sugar
- 1 tsp vanilla extract
- 1/2 tsp salt
- 1 cup mini marshmallows

Preparation

1. **Pop popcorn** using the Tasty Popcorn Popper and set aside in a large mixing bowl.
2. **Combine Dry Ingredients:** Add the mini pretzels and 1/2 cup of the chocolate chips to the popcorn. Mix well.
3. **Make Syrup:** In a medium saucepan over medium heat, combine the butter, corn syrup, brown sugar, vanilla extract, and salt. Stir continuously until the mixture comes to a boil. Allow to boil for 2 minutes, then remove from heat.
4. **Add Marshmallows:** Stir the mini marshmallows into the hot syrup until melted and fully combined.
5. **Combine:** Pour the syrup mixture over the popcorn mixture. Use a spatula to gently toss and coat all the ingredients evenly.
6. **Prepare Baking Dish:** Line a 9x13-inch baking dish with parchment paper or lightly grease it.
7. **Spread Mixture:** Pour the coated popcorn mixture into the prepared baking dish. Press it down firmly and evenly using a spatula or your hands (greased or dampened with water to prevent sticking).
8. **Add Toppings:** Sprinkle the remaining 1/2 cup of chocolate chips evenly over the top of the mixture. Press them down gently into the bars.**Cool:** Allow the bars to cool and set at room temperature for about 1 hour or in the refrigerator for about 30 minutes.
9. **Cut and Serve:** Once set, remove the mixture from the baking dish by lifting the parchment paper. Cut into bars of your desired size and serve.





CHURRO POPCORN

Ingredients

8 cups popped popcorn
2 tbsp melted butter
1/4 cup granulated sugar
1 tsp ground cinnamon
1/2 tsp vanilla extract
Pinch of salt

Preparation

1. Pop the popcorn using the Tasty Electric Popcorn Popper and set aside in a large mixing bowl.
2. In a small bowl, mix the granulated sugar and ground cinnamon until well combined.
3. Drizzle the melted butter and vanilla extract over the popcorn. Toss well to ensure the popcorn is evenly coated.
4. Sprinkle the cinnamon sugar mixture over the buttered popcorn. Toss again until the popcorn is evenly coated with the cinnamon sugar.
5. Add a pinch of salt and give it one final toss.
6. Serve immediately.