

Grandpa’s Popcorn Balls

Great, Great Grandpa Apell had a huge farm in Illinois with prize-winning corn. He made Popcorn Balls for all the Grandkids at Christmastime. He lived to be 106 and claimed workin’ the farm and eatin’ corn was the secret! This recipe is delicious!

Ingredients

- 2 cups white sugar
- 1 cup light corn syrup
- ½ cup butter
- ¼ cup water
- salt to taste
- 1 teaspoon vanilla extract
- 1 teaspoon distilled white vinegar (Optional)
- 5 quarts popped popcorn

Directions

1. In a saucepan over medium heat, combine the sugar, corn syrup, butter and water. Stir and heat to hard-crack stage or 300 degrees F (150 degrees C). Remove from heat, add vanilla or vinegar; mix well.
2. Pour slowly over popped popcorn while stirring. Wait 5 minutes and shape into 3 inch round balls.

Nutrition Facts (per serving)

458	Calories
19g	Fat
75g	Carbs
2g	Protein