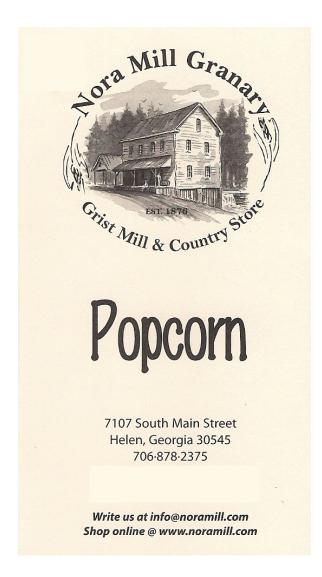


Nora Mill Granary

7107 South Main Street Helen, GA 30545

> 706-878-2375 noramill.com

Nora Mill Popcorn



Caramel Corn

Combine in large bowl:

16 to 20 cups Nora Mill Popcorn, popped make sure there are no un-popped kernels)

1 cup peanuts (optional)

Stir in together in heavy pan:

2 Cups brown sugar

2 sticks butter

1 tsp. cream of tartar

1/2 Cup Karo Syrup (light)

Bring to a rolling boil for 5 minutes, stirring constantly. Then add:

1 tsp. baking soda (mixture will foam a bit)

Mix well. Carefully pour over popcorn and peanut mixture. Spread out on large cookie sheet sprayed with non-stick spray. Bake in 250° F oven for 45 minutes. Stir every 15 minutes.

Cool, then break into pieces. Store in air-tight container or individual plastic sandwich bags.







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Nora Mill Popcorn (continued)

Popcorn Balls

- 8 Cups Nora Mill Popcorn, popped (make sure there are no un-popped kernels)
- 1 T. butter
- 1/4 C. light corn syrup
- 3/4 Cup sugar
- 1/4 tsp. vanilla
- 1 Cup chocolate chips (or substitute peanut butter or butterscotch chips)

Place popcorn in large bowl sprayed with non-stick spray. Combine remaining ingredients in small heavy saucepan over medium heat. Cook until chips are melted and sugar is dissolved, stirring frequently. Continue cooking without stirring until mixture reaches hard ball stage.

Pour over popcorn. Stir to coat evenly. Cool slightly.

Grease hands and shape mixture into balls, using 1/2 cupful for each. Place in baking sheet lined with was paper and freeze for 1 hour. Store in air-tight container or in individual plastic sandwich bags.



