

Popcorn

This will make you think you've walked into a movie theatre! It takes only about 5 minutes; and, no, you don't have to shake it!

½ Cup of Popcorn (unpopped)
3 Tbs Olive Oil
3 Tbs Butter or olive oil
Sea Salt

Preheat empty clean 5-Qt. Wok or any other piece of Saladmaster® cookware (not an oil core) for about 3 minutes on Medium heat. Add oil (enough to surround kernels). Let heat for about 1-2 minutes, and then pour in the popcorn. [You could test the heat of the oil by dropping in 1 kernel to see if it “bubbles.”] Cover with lid and listen for the popping sound to die down (Do not get confused by the vapo valve sound as popping corn!). Crack the lid when the popping slows down so the popcorn won't get soggy. If using butter, you may melt it during the popping process. When popping is complete, drizzle melted butter (or olive oil) and dash sea salt to taste. Amazing flavor! Since the piece doesn't have an oil core and it cools down quickly, you don't need to refer to the “IMPORTANT” note for cleaning the oil core units.

Alternate Method: Preheat MP5 to 350 degrees (any piece of cookware will work just adjust the amount of Popcorn you use).

IMPORTANT CLEANING TIP FOR OIL CORES AFTER POPCORN: After the popping is finished, set a timer for 25-30 minutes. When the timer goes off, get a sponge that has a rough side for scrubbing and wet it. Place some dishwasher detergent on the rough side and clean the inside of the cookware. If you soak the cookware with water or let it cool down, the clean-up may be difficult as the oil will harden. If it does, clean with Surface Master Cleaner.