

Chocolate Maple Popcorn

- 8** cups Popcorn, popped
- 1/2** cup Pecans, chopped
- 6** tablespoons Butter, unsalted
- 1 1/2** cups Maple syrup, pure
- 1/2** teaspoon Kosher salt
- 6** ounces Milk chocolate

Method

Toast the pecans and put them in a bowl over the (popped) popcorn.

Melt the butter in a large saucepan. Add maple syrup and salt. Cook until 300°.

Pour the syrup mixture over the popcorn, stirring as you go. Spread it out on a lightly-greased cookie sheet.

While the popcorn is cooling, melt the chocolate in a double boiler.

Drizzle the chocolate over the popcorn.

Let it cool and serve.



Servings/Yield

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