

Popcorn Snack Mix

Ingredients

Popcorn (you can use microwave, air popped or even prepackaged corn)

Toppings/ Seasoning Mixes

Pizza= Parmesan cheese+ oregano+ basil (other ideas - bacon bits or chopped up pepperoni)

S'more= Crushed graham crackers+ mini marshmallows+ crushed up chocolate bar or mini chocolate chips

Ranch= Dried dill+ tsp garlic powder+ onion powder+ salt+ pepper

Cinnamon Sugar= powdered sugar+ cinnamon+ salt

Advice for Making Seasoning Mixes Stick

Spray the popcorn lightly with either flavorless or olive oil (depending if you want the olive flavor to shine through, like in the savory seasoning recipes). Simply spray or drizzle the oil over the popcorn and toss to coat the whole batch. Then sprinkle on your seasoning and toss once more for evenly coated popcorn. Another way to ensure your seasonings stick is to swap powdered sugar for regular in the sweet recipes. This light sugar will coat each kernel without sinking to the bottom.

No specific amounts are given so you can experiment - you may want to add more or less of the different ingredients. Taste test a small amount and decide what is most pleasing to your palate!

Source and for more seasoning mix recipes: <https://www.liveeatlearn.com/easy-homemade-popcorn-seasoning/>