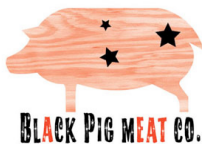


zazu
kitchen + farm



caramel popcorn + black pig bacon salt serves 4 – 8

we always have bacon fat around. we often give it away as a parting gift if you come over to our house. what to do with it? well, it's the moisturizer that keeps us looking so young... or pop your popcorn in it. this is an adult crackerjack w/ bacon instead of peanuts...

- 1/4 pound quality bacon (black pig preferred)
- 2 tablespoons bacon fat
- 1/2 cup popcorn
- 1/4 cup maple sugar
- 1/2 teaspoon kosher salt

Grind the bacon through a meat grinder attachment to your food processor. In a saute pan on medium-high heat, render to crispy. Save your fat for cooking the popcorn. In a pot with a lid on medium high heat, combine bacon fat and popcorn. When your first kernel pops add the maple sugar and return the lid. Move the pot while the kernels pop. As soon as the popping has stopped, remove from the heat and place in a bowl. Toss