

Popcorn

1/2 c Popcorn
1/4 c Vegetable Oil

Pour 1/2 cup popcorn and 1/4 cup vegetable oil into Dutch oven; tilt pan to distribute popcorn. Cover and cook over medium-high heat until 1 kernel pops; remove from heat. Let stand 1 minute. Return to heat; cook, shaking pan occasionally, until popcorn stops popping.

Dutch Oven Popcorn

Margarine
Popcorn
Salt

Melt 1 stick of margarine in Dutch oven. Cover most of bottom of the oven with one layer of popcorn. Place lid on the oven, and bake until the sounds indicate all the corn has popped; during the popping time, you should lift the oven by the bale and rotate the oven to better stir the whole batch of corn.

Pour popped corn into a paper bag, pour additional melted margarine and salt for desired taste. Shake the bag to distribute salt. Serve while warm.