



Recipe: Truffled Popcorn

I love this recipe for the simple reason that without spending a lot of money you get real truffle taste.

Ingredients

- 1 1/2 sticks of butter
- 2 tablespoons of TSTE* Kibbled Mushrooms, pulverize in a spice grinder or food processor.
- 8 to 10 cups popped popcorn (from about 2 microwave bags (mini or large)
- 2 teaspoons TSTE Black Truffle Salt, more or less to taste

Preparation

Melt the butter in a skillet over medium heat. Add the pulverized kibble and stir. Let the kibble infuse into the butter while you prepare you popcorn. Place the popped popcorn in to a large mixing bowl. Pour the infused kibble around and on the interior side of the bowl. Using a large spatula mix the popcorn incorporating the melted kibble butter until the popcorn is evenly coated. Season with a generous sprinkle of TSTE Black Truffle Salt to taste. Serve immediately.

Chef's note: you can pour the kibbled butter directly onto the popcorn, but be forewarned the mixture will be quickly absorbed! To prevent a soggy batch try to pour the melted butter along the sides of the bowl before incorporating into the popcorn.

*The Spice and Tea Exchange. Visit them online at www.SpiceandTea.com.