

Grandma's Popcorn Balls

Ingredients:

- 6-7 quarts popped popcorn
- 1/2 cup sugar
- 1 cup light corn syrup
- 3 T cup butter
- 1 t vanilla extract
- Optional: 1/4 t salt

Directions:

1. Place popcorn on a large baking sheet; keep warm in 200° F oven.
2. In a saucepan, combine the sugar and corn syrup. Cook over medium heat until a candy thermometer reads 235° F (soft-ball stage, i.e. a drop placed in cold water makes a soft-ball).
3. Remove from the heat. Add butter, vanilla and, if desired, salt; stir until butter is melted. Immediately pour over popcorn and stir until evenly coated.
4. When mixture is cool enough to handle, quickly shape into balls, dipping hands into cold water between shaping to prevent sticking.

