



CajunSpiced Popcorn

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

20

Description

This buttery spicy popcorn is made with a blend of spices for a tasty snack I make this for watching movies or even sports

Ingredients

— - 20 cups popped popcorn - ½ cup butter - 2 teaspoons paprika - 2 teaspoons lemon pepper - 1 teaspoon salt - 1 teaspoon garlic powder - 1 teaspoon onion powder - ¼ teaspoon cayenne pepper

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place popped popcorn in a large roasting pan. Combine melted butter
2. paprika
3. lemon pepper
4. salt
5. garlic powder
6. onion powder
7. and cayenne pepper in a small bowl; pour over popcorn and stir until it is somewhat evenly coated. Bake in the preheated oven for 15 minutes
8. stirring every 5 minutes. Remove from the oven and cool completely. Serve immediately
9. or store in an airtight container for later.