

Honey-Drizzled Popcorn



Honey makes for a flavorful topping with popcorn. Use our Fiery Sweet Mesquite honey, Tuscan Blue Rosemary & Pepper honey, or our Lucky Lime & Sea Salt honey and make movie night at home extra fun.

Ingredients

2 tablespoons coconut oil
1/2 cup popcorn kernels
2 teaspoons zesty seasoning blend (mix of dried herbs and spices)
3-5 tablespoons Lucky Lime & Sea Salt honey, Tuscan Blue Rosemary & Pepper honey, or Fiery Sweet Mesquite honey

Instructions

Using a 3-quart thick-bottomed pan, add oil and turn heat to medium. Add a few popcorn kernels to oil. Once they pop, the oil is hot enough. Add remaining kernels in an even layer. Cover with lid and remove from heat for 30 seconds, then return pan to heat. Keep lid slightly ajar to let out steam. When popping starts in earnest, gently shake the pan by moving it back and forth over the burner to keep popcorn from burning. When popping slows to several seconds between pops, remove pan from heat, remove lid and dump popcorn into large bowl. Drizzle the honey over popcorn and stir until distributed evenly throughout the popcorn. Sprinkle the zesty seasoning blend over popcorn while stirring to cover popcorn evenly. Makes about 10 cups of popcorn.

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