

BROWN BAG POPCORN

The food that's most associated with the lights going down before the previews is the most classic movie food of all-time: popcorn. You can microwave some, that's fine. You can even buy some pre-bagged some, there's no shame in that game. However, it's really easy to make some popcorn that stays fresh and blows any of those other options out of the water. Whether you're headed to the drive-in or having a movie night under the stars in the backyard or under a blanket on the couch, these are two perfect popcorn recipes that are perfect for sharing or for keeping to yourself, and both are not your common flavors, but are going to win popularity contests at your party. One uses a perfectly balanced truffle parmesan mix, and the other takes cheesy popcorn to another level – instead of orange cheddar, we've got something really good – gouda popcorn. Let's get poppin'.

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Yield: 1 bag

Truffle Parm Popcorn

Ingredients

- 4 cups of freshly popped popcorn (if you are using microwave popcorn, get no salt or lightly salted, if you want to make your own, it is below these two popcorn flavors)
- 1/4 cup truffle oil (in a bottle that can drizzly drizzle)
- 1/2 cups of fresh grated good parm cheese
- 1/4 cup dried parsley

Directions

In a large, clean brown paper bag, add 1/4 of the popcorn

Add in 4 good shakes of truffle oil, roll up top and shake vigorously

Add in 1 tablespoon of parm and a few shakes of parsley and shake again

Continue until you are through with all the popcorn

Shake 'em out into individual boxes or containers

Gouda Popcorn

Ingredients

- 4 cups of freshly popped popcorn (if you are using microwave popcorn, get no salt or lightly salted, if you want to make your own, it is below these two popcorn flavors)
- 1/4 cup melted butter
- 1/2 cup of powdered gouda cheese (can be store bought or made with the directions below)

Directions

- In a large, clean brown paper bag, add 1/4 of the popcorn
- Add in 1 tablespoon of the butter, roll up top and shake vigorously
- Add in 1 tablespoon of powdered gouda and shake again
- Continue until you are through with all the popcorn
- Shake 'em out into individual boxes or containers

Instructions for Powdered Gouda Cheese

- 1/4 cup gouda, grated up
- 1/4 teaspoon cornstarch

Directions

- Lay the gouda thinly on a parchment paper covered microwave safe bowl
- Microwave for :30 at a time, until it melts into a firm disc, should take 2-3 minutes
- Once it's cooled, peel from the parchment and put it on paper towels and let it cool for another 5 minutes
- Break the cheese into tiny pieces and throw it into a food processor, and pulse it until it's a powder
- Add the cornstarch and pulse it again until it's evenly distributed

How to make popcorn at home that's not microwaved:

- In a big saucepan over medium, combine a 1/2 cup of unpopped kernels and 2 tablespoons of extra virgin olive oil
- Cover it, and wait for the kernels pop, and get your big mixing bowl ready
- Once they pop, turn off the burner, and remove the pot from heat. Pour in the remaining kernels you've got (2 1/2 cups), cover and shake it and let it rest for a minute
- Turn your heat back on, cover it again and shake as needed
- Open the top briefly to let some steam out, and continue until the popcorn is done
- Add the corn to your mixing bowl, and add your flavoring

