



Recipe Name

Simplified by: Jennifer Rude Klett
From: Milwaukee Journal Sentinel

Yield: number of servings

Prep time: hours and minutes

Total time: prep + cook time

Ingredients

4 slices | **bacon**

2 tablespoons | **butter, melted**

¼ cup | **maple syrup (Skinny Sticks Bourbon Barrel)**

½ cup | **popping corn**

to taste | **salt**

Directions

In a large saucepan with cover (5-quart or a pan in which you'd make stovetop popcorn) over medium-high heat, fry bacon uncovered until crispy.

While bacon fries, melt butter on stovetop in small saucepan or use a microwave; mix in maple syrup.

Transfer bacon to a paper towel to drain, and leave bacon drippings in pan. If drippings are excessive, drain of some but be sure to keep enough to cover the bottom of pan.

Add some popping corn to pan with bacon drippings, then cover. Let corn pop for a minute or so. Turn off the burner when the popping slows to see if any remaining kernels pop. Pour popcorn into a large bowl.

Crumble bacon and mix into popcorn. Drizzle with maple syrup and melted butter. Toss to combine. Taste to see if additional salt is needed.

Special Diet Information