

## KETTLE CORN

For kettle corn mixes, it is recommended that you use a popper that has a lower temperature kettle (KC model), or a popper with a Salt/Sweet Switch (“S”) and popped in the “sweet” mode. Kettle corn mixes *can* be used directly in a regular kettle, but you must be careful and must dump the kettle early to avoid burning.

- Add measure of corn and oil to kettle
- Add kettle corn mix up from 1/2 to 2/3 the size of the kettle
  - Example: use 4 to 5.4 ounces of mix in an 8 oz kettle; use 6 to 8 ounces of mix in a 12 oz kettle.
- Let pop and dump corn promptly - do not wait until last kernel is popped.
- Make sure all corn is out of kettle – this prevents burning.
- Salt to taste
- Repeat process for additional batches.

## MIXES

### Pappy’s Kettle Corn Mix

2545: 6 – 3.25 lb cartons/case  
2569: 48 – 4 oz pouches/case  
2570: 36 – 10 oz pouches/case  
2568: 30 lb bulk box

### Caramel Rich Kettle Corn Mix

2565: 6 – 3.25 cartons/case  
2567: 48 – 4 oz pouches/case

### Pop ‘N Glaze

2538: 12 – 28 oz cartons/case  
2570: 50 lb bulk box

## EQUIPMENT

2656KC: 6 oz kettle corn popper  
2660KC: 6 oz kettle corn popper  
2552KC: 12 oz kettle corn popper  
2554S: 16 oz popper with salt/sweet switch

\*A Salt/Sweet Switch (“S”) can be added as an option to any popper that has the “Big Eye” Electronic Heat Control (16 oz 2554 Macho Pop and larger).