

Zebra Popcorn

Yield: 8 cups

Prep time: 5 minutes

Total time: 15 minutes

Ingredients

Popcorn | 8 Cups, popped

Almond Bark | $\frac{3}{4}$ Cups, melted

Chocolate Chips | $\frac{3}{4}$ Cups, melted

Sprinkles |

Directions

Place the popped corn in a Thatsa Bowl and set aside.

Microwave the almond bark in a small Vent N Serve, or TupperWave Stack Cooker, stirring every 30 seconds. Pour melted almond bark over the popped corn and use your Silicone Spatula to stir. Make sure the popped corn is evenly coated in almond bark. Spread on our Silicone Baking Sheet with Rim.

Melt the chocolate chips in a small Vent N Serve, or TupperWave Stack Cooker, stirring every 30 seconds. Using a whisk, drizzle the melted chocolate over the coated popcorn. Sprinkle with sugar crystals, perils, sprinkles, or whatever decorative color you'd like!

Traditional Stove Top Popcorn

Yield: 16 cups

Prep time: 5 minutes

Total time: 15 minutes

Ingredients

Vegetable Oil | ¼ Cup, approximately

Popcorn | ¼ Cup, unpopped

Butter | ½ Stick

Salt | As desired

Directions

Coat the bottom of your Tupperware Casserole Pan with vegetable oil and heat on medium heat on your stove top.

Sprinkle popcorn kernels in the bottom of the Casserole Pan in a single layer.

Cover and let heat, shaking occasionally.

Remove the popcorn from the heat when the popping slows to 5 seconds in between pops.

Continue to shake so the popcorn does not burn.

Pour popped corn into your Tupperware Thatsa Bowl.

Melt butter in a MicroPitcher, or small Vent N Serve in your microwave.

Pour melted butter over the popped popcorn and sprinkle with salt.

Enjoy!

Maple Pecan Popcorn

Yield: 16 cups

Prep time: 5 minutes

Total time: 15 minutes

Ingredients

Popcorn | 16 Cups, popped

Sugar | 2 Cups

Maple Syrup | 1 Cup

Corn Syrup | ½ Cup

Pecans | 3 Cups

Butter | 3 Tablespoons

Directions

Place the popped corn in a Thatsa Bowl and set aside.

Microwave sugar, maple syrup and corn syrup on high for 4 minutes in the TupperWave Stack Cooker.

Stir in pecans and microwave on high 1 additional minute.

Add Butter and stir until melted.

Pour over popped corn and spread out over Silicone Baking Sheet with Rim and let cool.

Enjoy!

Kettle Corn

Yield: 16 cups

Prep time: 5 minutes

Total time: 15 minutes

Ingredients

Vegetable Oil | ¼ Cup, approximately

Popcorn | ¼ Cup, unpopped

Confectioners' Sugar | ½ Cup

Granulated Sugar | 2 TBS

Kosher Salt | 1 tsp

Directions

Mix together Confectioners' sugar, granulated sugar and salt in a small bowl and set aside.

Coat the bottom of your Tupperware Casserole Pan with vegetable oil and heat on medium heat on your stove top.

Sprinkle popcorn kernels in the bottom of the Casserole Pan in a single layer.

Cover and let heat, shaking occasionally. When approximately ¼ of the seeds have popped, open the cover and pour the sugar mixture into the popcorn.

Remove the popcorn from the heat when the popping slows to 5 seconds in between pops.

Continue to shake so the popcorn does not burn.

Pour popped corn into your Tupperware Thatsa Bowl.

Enjoy!

Easy Caramel Corn

Yield: 16 cups

Prep time: 5 minutes

Total time: 15 minutes

Ingredients

Popcorn | 16 Cups, popped

Butter | 1 Stick

Brown Sugar | 1 Cup

Corn Syrup | ¼ Cup

Baking Soda | 1 tsp.

Directions

Place the popped corn in a Thatsa Bowl and set aside.

Microwave butter, brown sugar and corn syrup on high for 4 minutes in the TupperWave Stack Cooker.

Add baking soda – it should foam. Stir together to make the caramel light and airy.

Pour over popped corn and spread out over Silicone Baking Sheet with Rim and let cool.

Enjoy!

Easy Carmel Corn

Thatsa® Bowl

1 stick Butter

1 Cup Brown Sugar

1/2 tsp. Vanilla

10 Large Marshmallows 6 qtrs.

Popped Popcorn

Combine butter, brown sugar in Tupperwave Casserole. Cook on high till mixture forms hard ball in ice water. Stir in marshmallows till melted add vanilla. Pour over popcorn in Thatsa Bowl. Mix well.

Monster Munch

1 16 oz pkg almond bark

16-20 c popcorn (2 bags

microwave,

1 batch airpopped, or made in stack cooker)

1 c candy corn

1 1/2 c dry roasted

salted peanuts

1 c Reese's pieces

Pop corn and place in Mega Bowl or Thatsa Bowl. Add candies, peanuts. Break bark into pieces and melt in microwave using stack cooker

(time will vary per microwave).

Pour over popcorn and stir.

Spread onto waxed paper or parchment. Let dry. Break into clumps and put back into Mega or Thatsa Bowl.

It could also be easily adapted for each holiday just changing the candies. You could use all of the colored M&Ms