

Caramel Corn

12 cups popped popcorn
2 sticks margarine
2 cups dark brown sugar
1/2 cup white karo syrup

Dash of salt
1 tsp. vanilla
1/2 tsp. baking soda

Bring margarine, brown sugar, syrup and salt to a full rolling boil in a large saucepan. Boil for 5 minutes. Remove from heat. Quickly stir in vanilla and baking soda. The mixture will expand and turn lighter in color. It will be extremely hot. Carefully pour over popcorn and stir to coat well. Spread out on two baking sheets that have been sprayed with Pam. Bake at 250 degrees for 45 minutes, stirring every 10 minutes. Move popcorn to a large bowl and break into bite-size pieces before the coating hardens. Store in an airtight container.