

## DIRECTIONS

Treat your customers to the new taste sensation of sweet frosted popcorn with Great Glaze from Great Western Products Company. Use the regular amount of popcorn seed and oil (colored oil for Caramel Glaze, buttery flavored colored oil for Cinnamon Glaze and uncolored white Coconut oil for Blue Raspberry and Cherry Glaze). Popcorn seasoning or salt should not be used. Use measure of Great Glaze equal to  $\frac{3}{4}$  the quantity of popcorn. (I.E. 6oz. Great Glaze to 8oz. Popcorn Seed)

### **Procedure:**

- Step 1. Set Kettle Thermostat to 475 degrees
- Step 2. Pour in correct type and amount of oil and allow to melt
- Step 3. Pour Popcorn Seed into the "HOT" oil
- Step 4. Allow corn to become coated with "HOT" oil
- Step 5. Shake/sprinkle Glaze Flavoring over entire corn surface
- Step 6. Close kettle lid and allow to pop
- Step 7. Dump the popped corn **promptly**; do not wait for the last kernel to pop, as this will result in the mixture burning