



Zac, Chad, Cory and Scott

Caramel Corn

Grandma's Recipe

2 sticks butter
2 cups brown sugar
1 cup white Karo syrup
½ tsp. salt

½ tsp. baking soda
1 tsp. vanilla
2 gallons popped corn
Pecans

Melt butter; stir in brown sugar, syrup, and salt. Bring to a boil, stirring constantly. Boil without stirring 5 minutes. Remove from heat and stir in baking soda and vanilla. Gradually pour over popcorn and pecans, mixing well. Turn into two large shallow baking pans. Bake at 350° for 1 hour, stirring every 15 minutes. Remove from oven; cool completely. Break apart.