

WARNINGS

Do not touch unpopped kernels

Be careful to avoid steam when removing lid

Do not overfill

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GOOD GRIPS®

**MICROWAVE
POPCORN POPPER
RECIPE BOOK**

TO POP

1. Add up to $\frac{1}{3}$ cup of kernels to silicone base.
2. Place bowl upside down on top of base and secure handles over lip of bowl.
3. Place Popper in microwave with silicone base on bottom and cook for 3 $\frac{1}{2}$ to 5 minutes, until popping slows to 1 to 2 seconds between pops.
4. Carefully remove Popper from microwave and flip over so popcorn sits in bowl.
5. Carefully press down on honeycomb pattern in center of silicone to release excess steam. If necessary, use oven mitt for extra protection.
6. Use stay-cool handles to carefully remove silicone from bowl. Enjoy!

KETTLE CORN

1 T sugar

Salt (to taste)

2 T melted butter

Mix sugar with popcorn kernels and cook according to directions. After releasing steam, add melted butter and a pinch of salt to popcorn. Replace cover, and shake to mix thoroughly.

APPLE PIE SPICED POPCORN

$\frac{1}{2}$ tsp cinnamon

Cloves, Allspice and

$\frac{1}{2}$ tsp nutmeg

Salt (to taste)

Follow Kettle Corn recipe, but add above spices to melted butter before shaking.

CURRIED POPCORN

2 T melted butter ¼ tsp garlic powder
¼ tsp curry powder ¼ tsp turmeric
¼ tsp cumin Salt (to taste)

Pop kernels according to directions. After releasing steam, add melted butter, curry powder, cumin, garlic powder, turmeric, and salt to taste. Replace cover, and shake to mix thoroughly.



BROWN BUTTER PARMESAN POPCORN

3 T butter
3 T grated
Parmesan cheese

Pop kernels according to directions. While popping, place butter in a small pan over medium heat. Swirl it consistently as it melts, until the butter is bubbly and golden brown in color. Drizzle the brown butter over the popped popcorn, and sprinkle with cheese. Replace cover, and shake to mix thoroughly.



STREET CORN POPCORN

3 T melted butter

¼ tsp chili powder

1 T finely grated lime zest
(about 1-2 limes)

¼ tsp cayenne pepper

Salt (to taste)

3 T grated Parmesan
cheese

Pop kernels according to directions. After releasing steam, add melted butter, lime zest, parmesan cheese, chili powder, cayenne pepper, and salt to taste.

Replace cover, and shake to mix thoroughly.

MARYLAND CRAB POPCORN

2 T melted butter

1 tsp lemon zest (a bit less
than 1 lemon)

2 tsp Old Bay[®] seasoning

Pop kernels according to directions. Drizzle melted butter and lemon juice on popcorn. Add lemon zest and Old Bay seasoning. Replace cover, and shake to mix thoroughly.

Old Bay is a registered trademark of McCormick & Co., Inc.