



Dress to Impress.

A stylish evening at home with friends calls for a bit of edge that goes beyond sartorial choices. If black is the darling of the fashion world, why not add it to your table? Black Sesame Mustard Popcorn is a sophisticated and spicy blend that will add a touch of elegance to your next gathering. Whether you call it “snack” or “amuse-bouche” you’ll definitely call it a keeper for the recipe file.

Black sesame seeds have enchanted the culinary scene with their earthy, nutty, and distinctive bitter flavor. Chefs love the appearance and drama that comes with the color, but something about their quirky flavor helped them quickly move from trendy garnish into cuisine staple. Black sesames have been matched with ginger and wasabi in gourmet chocolate shops;

sprinkled atop macaroni and cheese with truffle oil in corner bistros; and encrusted in delicate Asian inspired fish dishes in 4-star restaurants.

Proving their adaptability, they’ve been incorporated into this popcorn recipe from the Popcorn Board (www.popcorn.org). Popcorn is a worthy canvas for any number of ingredients. Here the sesame and mustard flavors seamlessly blend for a palate-pleasing power snack. Popcorn is a whole grain that provides carbohydrates and fiber to the diet and is naturally low in fat and calories. And for mere pennies per serving, popcorn is kind on your wallet too.

If you’re planning a stylish night with friends—perhaps hosting an annual award show party—add a bit of black to your table and you’ll make it an affair to remember.

Black Sesame Mustard Popcorn

*Makes: 4 quarts, 16 servings (1 cup each)
Preparation time: 5 minutes*

4 quarts popped popcorn
3 tablespoons butter
1 tablespoon dark sesame oil
1 tablespoon yellow mustard powder
1 tablespoon black sesame seeds
1 teaspoon kosher salt (or popcorn salt)



- Place popcorn in a large serving bowl. In a small bowl, combine butter, sesame oil and mustard powder. Microwave butter mixture for 20 seconds or until butter is melted. Stir until mustard powder is dissolved and mixture is well blended.
- Drizzle butter mixture over popcorn and toss. Sprinkle sesame seeds and salt over popcorn and toss again; serve immediately.