Once defined as a time of quiet hibernation, winter has come into its own, in a social sense. Maybe it’s the urge to escape the doldrums of the season. Or maybe it’s just that misery loves company. Either way, there’s plenty of entertaining to do in the chilly winter months and that means you’ll need plenty of great snacks on hand to share with friends.

**National Popcorn Day**
January 19 is National Popcorn Day, a day to honor one of America’s oldest and most beloved snack foods (not that anyone really needs an excuse to celebrate popcorn). Whether you pop up a bowl to binge watch your latest obsession or spend the day creating culinary whole-grain masterpieces to feed friends, you can’t go wrong when popcorn is the star of the day.

Here’s a twist on a classic, sweet and crunchy snack— with maximum flavor from kisses of warm cinnamon and maple atop mounds of popcorn and nuts.

**Cinnamon Popcorn Crunch**
Makes: 12 cups
Ingredients:
- 12 cups unsalted, unbuttered popped popcorn
- 1/3 cup chopped unsalted almonds, coarsely chopped
- 1/3 cup chopped unsalted cashews, coarsely chopped
- 1/3 cup chopped unsalted pecans, coarsely chopped
- 1/2 cup butter
- 1/2 cup coconut sugar
- 1/2 cup maple syrup
- 1/4 cup brown rice syrup
- 1 tsp salt
- 1/2 tsp cinnamon

Directions:
1. In large mixing bowl, combine popcorn, almonds, cashews and pecans.
2. In saucepan, combine butter, sugar, maple syrup, brown rice syrup, 1/4 cup water, salt and cinnamon; bring to boil over medium heat, stirring occasionally. Cook until mixture reaches hard crack stage (295°F).
3. Slowly pour syrup in thin stream over popcorn mixture. Toss gently to coat evenly. Let cool; break into large chunks.
4. Tip: Add chopped dried fruit, such as cranberries or oranges, if desired.

**Red Carpet Popcorn Parfait**
Makes: 8 cups
Ingredients:
- 8 cups salted, lightly buttered popped popcorn
- 1 tsp edible gold dust
- 2 tbsp butter
- 1 cup sliced or slivered almonds
- 1 cup dark chocolate chips

Directions:
1. In large bowl, toss popcorn with gold dust. In skillet, toast almonds over medium-low heat for about 5 minutes or until lightly browned. Transfer to plate; let cool.
2. Melt butter in small saucepan set over medium heat; toss with popcorn mixture.
3. Layer popcorn, chocolate chips and toasted almonds in plastic champagne cups.

**Minty Green Popcorn Clusters**
Makes: 32 clusters
Ingredients:
- 12 cups unsalted, unbuttered popped popcorn
- 4 cups mini marshmallows
- 2 tbsp butter or light olive oil
- 1/2 tsp salt
- 1 tbsp green food coloring
- 1/4 tsp peppermint extract
- 1 cup green candy-coated chocolate candies

Directions:
1. Place popcorn in large mixing bowl.
2. In saucepan set over medium heat, melt marshmallows, butter and salt, stirring occasionally, until smooth. Remove from heat; stir in food coloring and peppermint extract.
3. Immediately toss marshmallow mixture with popcorn; let cool for 2 to 3 minutes or until cool enough to handle. Toss with chocolate candies.
4. Shape 3 tablespoonfuls of popcorn mixture into small clusters; repeat with remaining popcorn mixture to make about 32 clusters. Place on waxed paper–lined baking sheet; let cool completely.

**Beef Jerky Chili Popcorn**
Makes: 4 servings
Ingredients:
- 8 cups unsalted, unbuttered popped popcorn
- 1 1/2 cups grated Cheddar cheese
- 1/4 cup butter
- 1/2 tsp chili powder
- 1/4 tsp each garlic powder and paprika
- 1/4 tsp salt
- 1/2 cup chopped beef jerky

Directions:
1. Preheat oven to 300°F. Line large, rimmed baking sheet with parchment paper or foil; spread popcorn evenly on baking sheet. Sprinkle cheese over top.
2. In small pan set over medium heat, melt butter; stir in chili powder, garlic powder, paprika and salt. Bring to light boil; remove from heat.
3. Drizzle hot butter mixture over popcorn; sprinkle with beef jerky. Stirring occasionally, for about 30 minutes or until popcorn is dry and crisp. Toss gently; transfer to shallow serving bowl.

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**Award Winning Snacking**

With award show season in full swing, it’s time to put on a show of your own. Go for the gold with this winning recipe from the Popcorn Board. Easy to make, this glamorous, shimmery snack mix will surely impress guests at your next awards celebration gathering.

**WINTERTIME Means Party Time**

**Red Carpet Popcorn Parfait**

**Hearty Snacks in a Snap**

Nothing3 blasts the winter blues like gathering your favorite fans to watch the Big Game. Don’t miss a minute of the action while tackling this quick, beefed-up, cheesy popcorn treat.

**Beef Jerky Chili Popcorn**

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**Luckily the Irish**

It might be the luck of the Irish that St. Patrick’s Day comes at the end of winter, when the season of green is just a few days ahead. If you’re planning a Paddy Party, offer up this festive sweet treat. Everyone will be dancing a jig after one delicious bite of these minty green candy crunch clusters.

**Minty Green Popcorn Clusters**

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