Truffles—of the pricey, fungal variety—conjure images of wintertime in the South of France, where old men in heavy cloaks root around with their specially trained pigs. The hunt takes place in obscure forests, where these legendary tubers are sniffed out by the pig’s keen sense of smell, quickly pocketed by the owner (before becoming a porcine snack), and sold at market.

The flavor is valued by discerning palates, but the price of truffles keeps them well out of the reach of most consumers. Fortunately, with truffle oil you can create flavorful dishes at a fraction of the cost. Truffle oil is olive oil infused with either black or white truffles. Its intense flavor means you only need a small amount. Always begin with a tiny amount, adding more to taste.

This recipe for Truffle Popcorn from the Popcorn Board is an impressive, savory snack perfect for special celebrations or party nights (movie awards, sports playoff games). The intense, earthy flavor of the truffle oil, paired with the dry, sharp taste of Parmesan and brightness of sea salt make for a sophisticated twist on a humble whole grain snack.

**Truffle Popcorn**

**Makes: 10 cups**

**Ingredients:**
- 1 1/2 tablespoons olive oil
- 1 tablespoon plus 2 teaspoons white truffle oil, divided (adjust to taste)
- 1/2 cup popcorn kernels
- 1 tablespoon butter
- 3 tablespoons shredded Parmesan cheese
- 1/2 teaspoon sea salt
- freshly ground black pepper

**Directions:**
1. In a large, heavy-bottomed pot (with a lid), place olive oil and 1 tablespoon truffle oil. Add about 3 popcorn kernels.
2. Heat over medium-high heat until a kernel pops. Add remaining popcorn; cover.
3. Once corn begins to pop, shake pot constantly over heat.
4. When popping slows, remove pot from heat and transfer popcorn to a large serving bowl.
5. Melt butter and mix in the 2 teaspoons truffle oil. Pour mixture over popcorn, and toss.
6. Sprinkle cheese, salt and pepper over popcorn and toss to distribute evenly.
7. Serve immediately or store in an airtight container.