Although a distinctly American food, popcorn embraces global flavors with gusto. Much like its diverse motherland, popcorn has grown from its simple butter and salt origins to a re-imagined gourmet snack, capable of capturing the essence of a wide variety of cultures.

A recent VIP in the culinary world, chefs use popcorn as the proverbial “blank canvas” adding exotic flavors to showcase their creativity whether for garnish or appetizer. And in kitchens across America, moms (madres, mums, mammas, mères) find this same appeal, allowing familial history to have a seat at the snack table.

The following recipes illustrate popcorn’s international appeal, courtesy of the Popcorn Board.

**Madras Curry Coconut Popcorn**
Yield: about 10 cups

**Ingredients:**
10 cups popped popcorn, unpopped kernels removed
1 cup sweetened flaked coconut
½ cup sliced almonds
½ cup (1 stick) butter
½ cup sugar
¼ cup honey
1 tablespoon madras curry powder (mild curry powder)
½ teaspoon baking soda

**Directions:**
1. Preheat oven to 300 degrees F. Place popcorn, coconut and sliced almonds in a large bowl; set aside.
2. Heat butter, sugar and honey in a medium saucepan over medium heat. Stir mixture until it begins to boil. Boil 2 minutes without stirring. Remove from heat and stir in curry powder, baking soda and salt. (mixture will foam).
3. Pour butter mixture over popcorn mixture and stir until evenly coated. Pour popcorn mixture onto a large, rimmed baking sheet or roasting pan. Bake 30 minutes, stirring twice during baking time.
4. Cool mixture completely; break into pieces. Store in an airtight container.

**Lavender Provencal Popcorn**

**Ingredients:**
2 quarts popped popcorn
1 tablespoon butter, melted
2 teaspoons Herbs de Provence (with lavender)
½ teaspoon minced garlic
½ teaspoon salt

**Directions:**
Place popcorn in a large bowl and drizzle with melted butter; toss. Evenly sprinkle Herbs de Provence, garlic and salt over popcorn. Toss again and serve.

**Greek Popcorn**

**Ingredients:**
2 quarts popped popcorn
Cooking spray
1 teaspoon dried oregano
½ teaspoon lemon zest
½ teaspoon garlic powder
½ teaspoon salt
Freshly ground black pepper
2 tablespoons crumbled feta cheese

**Directions:**
Place popcorn in large bowl. Spray lightly with cooking spray and toss. Sprinkle remaining ingredients over popcorn and toss again. Serve immediately.

**Italian Popcorn**

**Ingredients:**
2 quarts popped popcorn
2 teaspoons extra virgin olive oil
1 teaspoon oregano
1 teaspoon garlic
½ teaspoon salt
1/8 teaspoon red chili flakes
1 tablespoon (or to taste) grated Parmesan cheese

**Directions:**
Place popcorn in large bowl and drizzle with olive oil; toss. In a small bowl, mix oregano, basil, garlic, salt and chili flakes. Sprinkle herb mixture over popcorn and toss again. Sprinkle with Parmesan cheese; toss and serve.