Savory Popcorn de Provence

Yield: 8 servings

8 cups popped popcorn
1/4 cup (1/2 stick) butter or margarine
2 garlic cloves, finely minced
2 tablespoon herbs de Provence (a blend of dried marjoram, thyme, summer savory, basil, rosemary, sage and fennel)

• Melt butter in small saucepan; add garlic and cook 1 minute. Stir in herbs de Provence.
• Place popcorn in large bowl. Toss flavored butter mixture over popcorn; serve immediately.

NUTRITIONAL INFORMATION:

(Based on 1 serving)
Total Calories 110; Total Fat 9g; Cholesterol 15mg; Sodium 40mg; Carbohydrate 7g; Fiber 1g; Sugars 0g; Protein 1g