Let’s Celebrate!

National Popcorn Day (Jan. 19)
Caramel Pecan Corn

**Directions:**

2. Combine brown sugar, butter and corn syrup in medium saucepan. Over low heat, stir mixture until sugar dissolves. Increase heat to high and boil 5 minutes. Remove from heat; stir in vanilla extract and baking soda.
3. Pour over popcorn and pecans, immediately stirring gently to coat. Pour mixture onto prepared baking sheet, spreading evenly.

**Ingredients:**
- 10 cups freshly popped popcorn
- 2 cups pecans pieces
- 1 cup firmly packed light brown sugar
- 1/2 cup butter or margarine
- 1/4 cup light corn syrup
- 2 teaspoons vanilla extract
- 1/2 teaspoon baking soda

Chinese New Year (Jan. 25)
Chinese New Year Medley

**Directions:**

1. Mix popcorn and rice cracker mix together in a large bowl.
2. In a small microwave-safe bowl, microwave butter on HIGH until melted, about 20 seconds. Stir in soy sauce, ginger and oil.
3. Drizzle over popcorn mixture; toss.
4. Spread mixture on a baking sheet and bake in a 300°F oven for 20 minutes, stirring once.
5. Allow to cool, serve or store in airtight container.

**Ingredients:**
- 6 cups popped popcorn
- 2 cups Oriental rice cracker mix
- 3 tbsp. butter or margarine
- 1 tbsp. soy sauce
- 1/2 to 1 teaspoon ground ginger (may vary to taste)
- 1/2 to 3/4 teaspoon sesame oil (may vary to taste)