



Makes a great big double batch!

Ingredients:

24 cups popped popcorn (i.e. enough to fill one large aluminum roasting pan)

½ Cup butter

½ Cup light corn syrup

2 3-oz packages of strawberry gelatin

1 ½ Cup assorted Valentine's-themed candy. I used seasonal M&M's, mini-marshmallows, and white chocolate chips.

Directions:

1. Preheat the oven to 300 degrees F. Line two baking sheets with foil, and spray the foil with nonstick cooking spray.
2. Make your popcorn according to preference. I like to make mine the old-fashioned way—in a big lidded pot with some heated oil—but you are free to use microwave popcorn or even that Boom Chicka Pop stuff.
3. Melt the butter and corn syrup in a small sauce pan over medium heat. Add the sugar and strawberry gelatin & stir until dissolved. Bring the mixture to a low boil, stirring occasionally, for 4 minutes.
4. Remove the pan from the heat and pour over the popcorn. Stir until most of the popcorn is coated, then bake for 15 minutes.
5. Take it out of the oven and sprinkle with all the fun seasonal toppings.

Enjoy but be warned: *This stuff's addictive!*