**Sweet & Salty Kettle PROFcorn**

**INGREDIENTS**
- ½ cup popcorn kernels
- ¼ cup vegetable or canola oil
- ¼ cup white sugar
- 1 tsp. salt
- Large pot with lid
- Oven gloves or potholders
- 1 package of m&ms (or candy topping of your choice)

**DIRECTIONS**
- Place oil and a few loose kernels into a large pot *(with lid)* over medium–high heat until the first kernel pops
- Add the rest of the kernels, sugar and salt and cover with lid
- With gloves on, keep the pot moving in a swirling motion over the heat until the kernels start popping. Continue to keep the pot in motion until the time between popping begins to slow *(2-3 seconds between intervals)*
- Remove from heat and allow to cool for 1 minute
- Serve hot or cold with your favorite candy topping and enjoy!