

Gama's Christmas Popcorn Balls

Makes approx 4 dozen balls depending on size

$\frac{3}{4}$ cup Light Corn Syrup

$\frac{1}{2}$ cup water

2 cups sugar

1 tsp Cream of Tartar

1 generous TBS Butter (we like real butter
not margarine)

Food Coloring (if desired)

$\frac{1}{2}$ teaspoon Baking Soda

Parchment paper

Extra butter to grease hands

48 plastic fold top sandwich bags

Measure about 20-22 cups of popped popcorn into an extra large bowl and set aside.

Combine: Syrup, water, sugar, and cream of tartar in medium size pot
Stir well over medium heat. Do not over stir. Bring to boil and keep boiling until soft ball stage (use candy thermometer). Takes approximately 4-5 minutes once mixture turns clear. Do NOT over cook.

Remove from heat. Add butter and backing soda. The mixture should foam. If the mixture does not foam, add a little more baking soda.

Add food coloring if desired until reached desired color.

Pour onto popped popcorn and stir quickly with spoons as it's very hot! Add extra popped popcorn if needed.

Mix thoroughly. Used buttered hands and press into ball. Dont pack balls too tight. Set on parchment paper to cool and dry before placing in individual plastic sandwich bags.

