

Loaded Baked Potato Popcorn



Get the delicious taste of a loaded baked potato - in popcorn form! Rich cheddar, savory bacon, and smooth sour cream flavors will be a hit with your customers.

Ingredients

- 5 gallons Monster Mushroom Popcorn® popped in yellow coconut oil
- 2 cups #2327 Cheddar Pure Gold Paste
- 1/3 cup #2377 Bacon Seasoning
- 1/4 cup #2351 Sour Cream & Chives Savory Seasoning
- Shelf-stable bacon bits (optional)
- Dried chives (optional)

Directions

- Turn on your #2703-00-000 Tumbler.
- Turn on tumbler heat switch.
- Melt 2 cups of #2327 into a glass measuring cup, stirring frequently until fully liquified.
- Add 1/3 cup #2377 Bacon Savory Seasoning and 1/4 cup #2351 Sour Cream & Chives Savory Seasoning to melted cheese paste and mix. You may need to heat again briefly to return to a liquid.
- Stop the tumbler and put in 5 gallons of popped corn.
- Turn tumbler back on.
- Slowly pour the cheese paste mixture onto the popcorn.
- Add shelf-stable bacon bits and dried chives if desired.
- Let popcorn tumble until dry, usually 1-2 minutes.
- Turn off tumbler and bag/store the popcorn.