

## Salt & Vinegar Popcorn



Ready to offer the taste of salt & vinegar on your popcorn? You can with this simple step by step recipe.

### Ingredients

- 5 gallons of popcorn popped in yellow coconut oil
- 1 cup of Flavor EZ #2393
- 1/3 cup of Salt & Vinegar Signature Shakes Seasoning #2353

### Directions

- Turn on your #2703-00-000 Tumbler
- Turn on tumbler heat switch
- Melt 1 cup of Flavor EZ into a glass measuring cup, stirring frequently until fully liquefied  
**TIP:** You can use the hot plate available on the 2703-00-00 for this.
- Stop the tumbler and put in 5 gallons of popped popcorn
- Turn the tumbler back on
- Slowly pour all the liquefied Flavor EZ paste onto the popcorn
- Let the popcorn tumble for 1 minute
- Shake on the 1/3 cup of Salt & Vinegar Signature Shakes Seasoning onto the popcorn
- Let the popcorn tumble for 1 minute
- Turn off the tumbler and bag / store the popcorn