

Mediterranean Herb Popcorn



Add in some worldly flavors to popcorn and you have an instant top seller! This easy to make Mediterranean Herb Popcorn recipe will have your customers coming back for more.

Ingredients

- 5 gallons of popcorn popped in yellow coconut oil
- 1 cup of Flavor EZ #2393
- 1/3 cup of Mediterranean Herb Seasoning - Signature Shakes™ #2658

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 Mediterranean Herb Savory Seasoning onto the popcorn
- Let the popcorn tumble for 1 minute
- Turn off the tumbler and bag / store the popcorn