

## Sour Cream & Chives Popcorn



Your customers will be ready to dive into Sour Cream & Chives Popcorn! This easy to make recipe will become your next top seller.

### Ingredients

- 5 gallons of popcorn popped in yellow coconut oil
- 1 cup of Flavor EZ #2393
- 1/3 cup of Sour Cream & Chives Signature Shakes Seasoning #2351

### 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 Sour Cream & Chives Signature Shakes Seasoning onto the popcorn
- Let the popcorn tumble for 1 minute
- Turn off the tumbler and bag / store the popcorn