

Popcorn Recipes for Camping



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Barbecue Popcorn

Yields: 16 cups

Ingredients

- 1/4 cup vegetable oil
- 3/4 cup popcorn kernels
- 4 Tablespoons melted butter
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1 teaspoon granulated garlic
- 1 teaspoon chili powder
- 1 teaspoon barbecue sauce
- Pinch of cayenne pepper
- 4 cups lightly crushed barbecue potato chips
- Salt to taste

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Melt 4 tablespoons butter with 1 teaspoon each cumin, paprika, granulated garlic, chili powder and barbecue sauce, and a pinch of cayenne; toss with 12 cups hot popcorn and 4 cups lightly crushed barbecue potato chips. Season with salt.

Buffalo Ranch Popcorn

Yields: 16 cups

Ingredients

- 1/4 cup vegetable oil
- 3/4 cup popcorn kernels
- 3 tablespoons Buffalo wing sauce
- 2 tablespoons butter, melted
- 1/8 teaspoon cayenne pepper
- 1 tablespoon ranch salad dressing mix
- Additional cayenne pepper

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Place popcorn in a large bowl. In a small bowl, combine the Buffalo wing sauce, butter and cayenne; drizzle over popcorn, 1 tablespoon at a time, and toss to coat. Sprinkle with dressing mix and additional cayenne to taste; toss to coat. Serve immediately.

Buttery Cajun Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup unpopped popcorn kernels
- 1 teaspoon salt
- 4-1/2 teaspoons Cajun seasoning
- 4 to 5 tablespoons grated Parmesan cheese
- 1/4 cup melted butter
- 2 tablespoons lime juice (optional)

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Place popcorn in a large bowl.
3. If using the lime juice, combine with the butter and drizzle over popcorn; toss to coat.
4. Combine Cajun seasoning and cheese; sprinkle over popcorn and toss to coat.

Buttery Parmesan Garlic Popcorn

Yields: 4 cups

Ingredients

- 1 Tablespoon vegetable oil
- 1/4 cup melted butter
- 2 Tablespoons popcorn kernels
- 1 Tablespoon ground Parmesan cheese (canned)
- 3/4 teaspoon garlic powder
- 1/2 teaspoon dried parsley
- 1/8 teaspoon salt
- pinch ground black pepper

Directions

1. Cook the popcorn as per package directions, or as follows: Add the oil to a large, 3 quart or larger pot over medium heat. Add the popcorn kernels and cover, with the lid ajar.
2. Shake the pot back and forth every few minutes. Remove from the heat when the popping has slowed and most kernels are popped, approximately 7 minutes. Set aside.
3. While the popcorn is popping, make the seasoning mixture by combining the Parmesan, garlic powder, parsley, and salt. Mix to combine and adjust seasoning to taste.
4. When ready to serve, lightly drizzle the popcorn with 1/4 cup of melted butter. Just enough to wet the popcorn without it getting greasy or soggy. Stir to coat. Immediately sprinkle the seasoning on the popcorn and stir again to coat. Serve immediately.

Buttery Ranch Popcorn

Yields: 16 cups

Ingredients

- 1/4 cup vegetable oil
- 3/4 cup popcorn kernels
- 4 tablespoons melted butter
- 1-ounce packet ranch seasoning mix
- 2 tablespoons chopped chives
- Salt to taste

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Melt 4 tablespoons butter with a 1-ounce packet ranch seasoning mix; toss with 16 cups hot popcorn and 2 tablespoons chopped chives. Season with salt.

Cheesy Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup unpopped popcorn kernels
- 3 tablespoons melted butter
- 1/4 cup Cheddar cheese powder

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Put popcorn in a large bowl. Drizzle melted butter over the popcorn and toss to coat the popcorn with butter.
3. Sprinkle the Cheddar cheese powder over the popcorn and toss to coat.



Chili-Garlic Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup popcorn kernels
- 1 stick (8 tablespoons) unsalted butter, melted
- 3/4 cheddar cheese powder
- 2 Tbsp. chili powder
- 2 teaspoon paprika
- 1 teaspoon onion powder
- 2 teaspoon salt
- 1 teaspoon ground cumin
- 1/8 teaspoon cayenne

Directions

1. Mix the paprika, chili powder, salt, cumin, cayenne, onion powder, and cheese powder together in a small bowl.
2. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
3. In a large bowl, toss together the popcorn and melted butter.
4. Immediately add cheese powder, chili powder, paprika, salt, cumin, onion powder, and cayenne. Toss again to coat the popcorn. Serve immediately.

Chocolate-Mint Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup popcorn kernels
- 2 (4 ounce) packages Junior Mints
- 4 tablespoons butter

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Place popcorn in a large bowl. In a small saucepan, melt mints and butter over medium-low heat; stir until smooth. Pour over popcorn; toss to coat.
3. Immediately spread onto waxed paper; let stand until set. Break into pieces.

Cinnamon Toast Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup popcorn kernels
- 4 tablespoons melted butter
- 4 tablespoons granulated sugar
- 1 tablespoon ground cinnamon
- 1/4 teaspoon kosher salt

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Place popcorn in a large bowl. Pour half of the melted butter over your popcorn, then toss to coat. Repeat with the other half, and toss again.
3. In a small bowl, combine 4 tablespoons granulated sugar, 1/4 teaspoon of kosher salt, and 1 tablespoon ground cinnamon. Sprinkle over the top of the popcorn and toss to coat completely.

French Onion Dip Popcorn

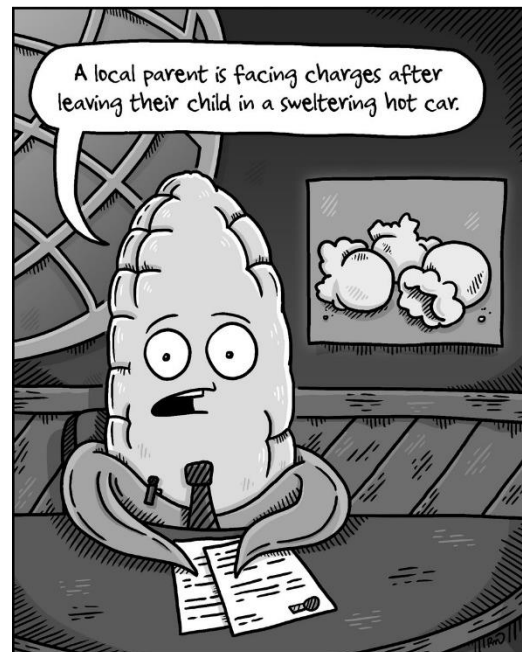
Yields: 16 cups

Ingredients

- 1/4 cup vegetable oil
- 3/4 cup popcorn kernels
- 6 tablespoons melted butter
- 1-ounce packet onion soup mix
- 6-ounce package French-fried onions

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Melt 6 tablespoons butter with a 1-ounce packet onion soup mix; toss with 16 cups hot popcorn and a 6-ounce package French-fried onions.



Kettle Corn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup unpopped popcorn kernels
- 1/4 cup white sugar or brown sugar (If you use white sugar, it will taste like popcorn balls; if you use brown sugar, it will taste like caramel corn.)

Directions

1. Heat vegetable oil in a large pot over medium heat. Stir in popcorn kernels and sugar.
2. Cover and shake the pot constantly to prevent sugar from burning. When popping has slowed to once every 2 to 3 seconds, remove the pot from the heat and shake for a few minutes until popping stops.
3. Pour popcorn into a large bowl and allow to cool, stirring occasionally to break up large clumps.

Maple Bacon Popcorn

Yields: 16 cups

Ingredients

- 1/4 cup bacon grease
- 3/4 cup popcorn kernels
- 8 thick bacon slices
- 2 1/2 tablespoons maple syrup
- 4 tablespoons melted butter

Directions

1. Cook bacon. When finished cooking, transfer the bacon to a paper towel lined plate. Crumble the bacon into small bite size pieces. Reserve 1/4 cup of the bacon grease. Set bacon grease aside.
2. In a large pot set over medium heat, add the bacon grease. Once the bacon grease is warm, add the popcorn kernels to the pot. Cover the pot with a lid.
3. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
4. When popcorn has finished popping transfer the popped popcorn to a large bowl.
5. In a small bowl combine crumbled bacon, maple syrup, and melted butter. Mix to combine. Pour overtop the popped popcorn, then toss to coat. Season the popcorn with salt to taste.



Movie-Theater-Style Popcorn

Yields: 14 cups

Ingredients

- 3 tablespoons vegetable oil
- 3 tablespoons unsalted butter
- 2/3 cup popcorn kernels
- 1 1/2 teaspoons kosher salt

Directions

1. Combine all ingredients in a medium heavy pot. Heat over medium, stirring, until butter melts. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Transfer popcorn to a large bowl; toss until cooled slightly, about 2 minutes. Serve.

Nacho Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup popcorn kernels
- 1/2 cup butter, melted
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons dried parsley flakes
- 1 teaspoon garlic salt
- 1 teaspoon chili powder
- 4 to 6 drops hot pepper sauce

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Place popcorn in a large bowl. Combine remaining ingredients; drizzle over popcorn and toss until well coated.



Ranch Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup unpopped popcorn kernels
- 2 Tbsp. ranch seasoning (about 1/2 1-oz packet)

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops. Remove from heat, uncover, and let sit 1 minute.
2. Toss with ranch seasoning.

Ranch Parmesan Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup unpopped popcorn kernels
- 1/4 cup grated Parmesan cheese
- 2 tablespoons ranch salad dressing mix
- 1 teaspoon dried parsley flakes
- 1/4 teaspoon onion powder
- 1/3 cup butter, melted

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops. Remove from heat, uncover, and let sit 1 minute.
2. Mix the ranch dressing, parsley, onion powder, and Parmesan cheese in a small bowl. Drizzle butter over popcorn; toss with cheese mixture.



Peanut Butter Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup popcorn kernels
- 1 1/2 tablespoon white sugar
- 2 tablespoon butter
- 2 tablespoon creamy peanut butter
- 1/2 teaspoon vanilla extract
- Optional: Add 2 cups of chocolate M&M's

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. In the meantime, add the sugar, butter, peanut butter, and vanilla extract to a small pot. Put over medium heat and stir together until the sugar is dissolved about 3 minutes. Remove from heat and drizzle across the popped popcorn while shaking the bowl. Stir to mix if needed. Let the popcorn cool for a few minutes before enjoying as it will be hot!

Pizza Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup unpopped popcorn kernels
- 1/3 cup grated parmesan cheese
- 1 1/2 teaspoons Italian herbs seasoning
- 2 teaspoons tomato powder or flakes
- 1/4 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 4 tablespoons butter, melted

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Pour popcorn into a large serving bowl or mixing bowl.
3. In a small bowl, mix together the cheese powder, salt and seasonings and set aside.
4. Pour half of the melted butter over your popcorn, then toss to coat. Repeat with the other half, and toss again.
5. Sprinkle half of your cheese/tomato/herb mixture over top, then toss to coat. Repeat with the other half, and toss one more time.

Sriracha Popcorn

Yields: 8 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup unpopped popcorn kernels
- 6 tablespoons melted butter
- 3 tablespoons Sriracha
- 1/8 teaspoon garlic powder

Directions

In a large bowl, whisk together the melted butter, Sriracha, and garlic. Pour over popcorn and toss. Serve immediately and enjoy!

Strawberry Popcorn

Yields: 16 cups

Ingredients

- 1/2 cup freeze-dried strawberries
- 1/3 cup sugar
- 3/4 teaspoon salt
- 1/2 cup popcorn kernels
- 3 tablespoons canola oil
- Butter-flavored cooking spray

Directions

1. Place strawberries and sugar in a food processor; cover and process until finely ground. Transfer to a small bowl, add salt; set aside.
2. In a Dutch oven over medium heat, cook popcorn kernels and oil until oil begins to sizzle. Cover and shake for 2-3 minutes or until popcorn stops popping.
3. Transfer to a large bowl; spritz with butter-flavored spray. Add strawberry mixture and toss to coat. Continue spritzing and tossing until popcorn is coated.



Taco Popcorn

Yields: 10 cups

Ingredients

- 1 tablespoon ground chili powder
- 1 teaspoon kosher salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1/8 teaspoon cayenne pepper
- 1 tablespoon coconut oil or canola oil
- 1/2 cup popcorn kernels
- 2 tablespoons unsalted butter melted (to make vegan, use a nondairy buttery spread)
- Zest of 1 small lime

Directions

1. In a small bowl, stir together the chili powder, salt, cumin, oregano, and cayenne. Set aside.
2. Heat the oil in a medium skillet over high heat. Once hot and shimmering, add the popcorn kernels. Shake and shift the pan so that the kernels are in a flat, even layer.
3. Cover the pan and let the kernels cook until the time between pops is 3 to 4 seconds, shaking the pan every 20 seconds or so to keep the kernels from burning. The popcorn should cook in about 3 minutes.
4. Uncover the popcorn and pour into a serving bowl. Immediately drizzle with the melted butter, then sprinkle with the spice mixture and lime zest. Toss to combine. Taste and add additional salt as desired.

White Cheddar Popcorn

Yields: 12 cups

Ingredients

- 1/4 cup vegetable oil
- 1/2 cup unpopped popcorn kernels
- 1/2 cup melted butter
- 2 cups white cheddar cheese powder

Directions

1. Heat oil in a large stockpot (at least 6 quarts) on medium. Add popcorn kernels and toss to coat. Cover and increase heat to medium-high. Let sit until popping begins, about 1 minute. Cook, shaking pot every few seconds, until 2 to 3 seconds go by between pops.
2. Pour the butter over the popcorn and toss to coat.
3. Sprinkle the cheddar cheese powder over the popcorn and toss to coat again.