

# "STEAM" - POPPED POPCORN

## Snack

One of the most familiar sites at a Train Day or Steamin' Day event at Auburn Heights is our steam-popped popcorn. You can make your own version of our famous popcorn right on your stove!



## INGREDIENTS

- 2 tablespoons of oil (olive, coconut, avocado or sunflower oils work best)
- 1/2 cup popcorn kernels, divided
- Salt, to taste

Have a serving bowl ready nearby

## DIRECTIONS

In a large, heavy-bottomed saucepan over medium heat, combine the oil and 2 popcorn kernels. Cover the pot and wait for the kernels to pop, which might take a few minutes.

Once the kernels pop, turn off the burner, remove the pot from the heat and pour in the remaining popcorn kernels. Cover the pot again, and give the pot a little shimmy to distribute the kernels evenly. Let the pot rest for 60 seconds to make sure the oil doesn't get too hot before the kernels are ready to pop.

Turn the heat back up to medium, put the pot back onto the burner and continue cooking the popcorn, carefully shimmying the pot occasionally to cook the kernels evenly. Once the kernels start popping, tip the lid just a touch to allow steam to escape.

Continue cooking until the popping sound slows to about one pop per every few seconds. If the popcorn tries to overflow the pot, just tip the upper portion of the popcorn into your bowl and return to the heat.

Remove the lid and dump popcorn into your serving bowl. Sprinkle with a couple pinches of salt to taste and any toppings you would like.



**Marshall Steam Museum**  
at Auburn Heights