

BBQ Popcorn

Prep Time: 2 mins. • Cook Time: 12 to 14 mins. • Total Time: 14 to 16 mins.

INGREDIENTS

- 3 to 4 tbsp. coconut oil divided (half for cooking and half for coating)
- 1/2 cup uncooked popcorn kernels
- 1 tsp. smoked paprika
- 1/2 tsp. garlic powder
- 1/4 to 1/2 tsp. sea salt (or to taste)



Recipe by: Samantha Sambile
Serves: 3 to 4 people

DIRECTIONS

1. With a big pot on the stove at medium high heat, add in 1 1/2 to 2 tbsp. of the coconut oil along with 2 popcorn kernels. Leave the lid on and wait for them to pop.
2. Once they've popped you can add in the rest of the kernels. Don't skip this step. Popcorn kernels can easily burn so it's important that the oil and pan are at the perfect temperature to start popping your popcorn.
3. Now, protecting your hands with kitchen mitts or a towel, you're going to shake your pot of popcorn every 10 to 20 seconds to ensure even cooking and avoid burning.
4. Once you stop hearing the kernels popping, you can turn off the burner. Keep the lid on for another minute just to let any last minute kernels finish popping.
5. Now you can start seasoning. Pour the rest of the coconut oil on your popcorn and mix to coat evenly. Add in your smoked paprika, garlic powder, and salt to taste so as not to over or under season. Mix the popcorn again before shaking it vigorously in the pot with the lid on. Transfer to a big bowl and enjoy!

MAKE THIS RECIPE?

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Want to see this recipe in action? Watch it on my YouTube channel, [Samantha Sambile!](https://www.youtube.com/channel/UC...)