

Microwave Caramel Corn

Ingredients

1/4 Cup white corn syrup
1 Stick butter or margarine
1 Cup brown sugar
3 to 4 Quarts popped corn
1/2 Teaspoon baking soda
1/2 Teaspoon salt

Combine ingredients except soda and popcorn in 1 1/2 to 2 quart bowl. Bring to a boil, and then cook for 2 minutes on high. Remove and stir in soda. Put popped corn in brown paper bag. Pour syrup over the popcorn, close bag and shake. Cook in bag on high for 1 1/2 minutes. Shake and cook another 1 1/2 minutes. May need another 1 1/2 minutes. Pour onto cookie sheet to cool.