

Canola Taco Popcorn

Makes 3 quarts

Large brown paper bag

The intense flavor of this popcorn will have you going back for more. Make sure you use Canola Oil as the other oils will give it an off taste.

3 qts popped popcorn (in canola oil)
 canola spray
3 tbsp dry taco seasoning mix (See below)

1. Place popped corn in a large brown bag. Spray for about 10 seconds to coat the corn, close the bag and spray again. Sprinkle the corn with the taco mix. Close bag and shake. It is ready to eat.

It will last for a few weeks.

Dry Taco Seasoning Mix:

1 tbsp Dried Oregano
1 tbsp Cumin
1 tbsp Garlic Powder
1 tbsp Paprika
1/2 tbsp Dried cilantro
1/2 tbsp Dried onion powder
1 tsp Allspice
1 tsp Black pepper
1/4 tsp cocoa powder

1. Place all into a spice grinder and process for 10 seconds.
2. Store in a sealed container.