

# 5 Tips For Making the Ultimate Gourmet Mushroom Popcorn



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## 5 Tips For Making The Ultimate Gourmet Mushroom Popcorn

**Do you want your bowl of popcorn to look like this?**



\*Photo courtesy of Egan Snow

Do you hate getting to the bottom of your popcorn bowl only to find lots of unpopped kernels? Do you feel cheated?

Enough is enough! Just Poppin popcorn knows your feelings.

Not only will these tips help you make the best popcorn ever, but you will want to share them with friends and family this holiday season.

[Mushroom popcorn](#) makes a great gift and a party table favorite!



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## 5 Tips For Making The Ultimate Gourmet Mushroom Popcorn

### Tip#1 – How to Make Your Own Gourmet Popcorn



To get started, the first and most important step in making your own gourmet popcorn, is to find the right home for the perfect popping experience. Mushroom popcorn needs space! (See-it's large and fluffy).

Search high and low through your kitchen cabinets until you find a pot that is at least as wide as it is tall.

This is extremely important! Pots that are too tall will pile up the popped gourmet popcorn while suffocating the un-

popped popcorn underneath. Every kernel deserves the same “pop-ability” rights. Each one deserves the right to grow up and become the most beautiful mushroom-shaped flake possible.

Pots that aren't tall enough...well...we hope your floors are clean!

The perfect pot to pop 6 quarts of delicious gourmet popcorn is with the [Whirley Pop Stovetop Popcorn Popper](#). This is the best pot! It makes double the amount of popcorn than a bag of microwave popcorn and without the chemicals!

Another great pot option is the [Victorio Stainless Steel Stovetop Popper](#). This heavyweight is built to last and is great for folks looking to avoid aluminum cookware. It has a clad core bottom for even heat distribution and plenty of space to pop a ton of gourmet popcorn!



Check out <http://shop.justpoppin.com> to find all the BEST [gourmet popcorn](#), [seasonings](#), and [popcorn accessories](#)!

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### Tip #2 – A Popcorn Maker Needs The Right Oil

The second tip to become a great mushroom popcorn maker, is to buy [the right oil](#) for the job. The best oils to use are the ones that have the highest smoke-point. (Yes, this means that you want to prevent those smoke detectors from going off!) You will need your oil to reach 400 degrees or more in order to get perfectly popped mushroom popcorn.

So, what oils, you ask? You might want to try peanut, safflower, soy, sunflower, light olive or a customer favorite is [coconut oil](#).



\* Coconut Oil



\* Butter Flavored Coconut Oil

Once you have the oil selected and you're ready to pop, a good ratio is 1 to 3, oil to [mushroom popcorn](#).

Be sure to keep in mind that you DO NOT want to add your popcorn to cold oil. Cold oil makes for lazy kernels which lead to un-popped kernels. The moisture evaporates from the corn and you will get poor "pop-ability" (try to say that 10 times fast!) The cold oil causes mushroom popcorn kernels to form butterfly flakes instead of the fluffy mushroom popcorn flakes desired.

You are well on your way to becoming a great popcorn maker! Want to learn more?

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### Tip #3 – Popcorn Poppers: More Secrets Revealed

Now that you have your oil ready and are waiting for it to get hot...your next tip is knowing when the oil has reached the critical temp of 400 degrees (remember: the mushroom popcorn kernels don't like a cold environment).

The best way to know if you're ready to pop is to test the oil with 2 or 3 kernels. Place a few kernels in your pot along with the oil on medium to medium-high heat. Once the 3 kernels have popped, you are good to go. Continue to add the rest of your kernels...but be careful not to crowd the kernels. They like room to move and to pop independently, so only use enough popcorn to cover the bottom of your pot...no layers! (No Cold Oil and No Crowding).

(Note - When using hot air popcorn poppers, make sure the popper has run for at least 1 minute before adding your kernels). For best results, check out the [Presto Poplite hot air popper](#).



\*Presto Poplite Hot Air Popper

Back to the stovetop....Once the popping becomes rapid and intense, if your not using a stove top popper like the Whirley Popper that lets you stir the kernels, shake the pot by moving it back and forth over the burner. Try to keep the lid slightly ajar to let the steam escape...this will make the popcorn crispier. Once the popping slows to several seconds between pops, remove the pan from the heat, take off lid and pour into the [Kernel Katcher Popcorn Bowl](#) and ENJOY!

Making light, fluffy, delicious popcorn is more than just dumping kernels and oil into your pot and hoping for the best. Watch our video "[Best Popcorn Popping Method](#)" where we show you how to create a great snack.

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### Tip#4 – Eating Popcorn Not Popcorn Kernels



Now that you have mastered the art of the pop...the next step is the best....Eating it!!

The best way to eat [mushroom popcorn](#) is with a [Kernel Katcher Popcorn Bowl](#).

If you don' have a Kernel Katcher Popcorn Bowl you are missing out!

Remember those pesky little un-popped popcorn kernels???

Well, you won't have to worry about breaking a tooth, or God forbid your child choking on un-popped popcorn kernels with this fabulous bowl!



This 3 part bowl is so easy to use and easy to clean. The bottom lid (kernel catcher) screws on the bottom of the bowl and the larger lid on top.

Next, pour your popcorn in the Kernel Katcher Popcorn Bowl. Turn on some music, and while holding the bowl (with both lids attached)...

[“Do a little dance...”](#) or [“Shake what your momma gave ya...”](#) only your best dance moves for the best popcorn.

Once you have finished your dance routine, unscrew that bottom lid and...VOILA!!...the un-popped popcorn kernels are captured!



Take off that top lid, pop in your favorite movie and ENJOY!



## 5 Tips For Making The Ultimate Gourmet Mushroom Popcorn

Do you want your popcorn to taste like theater popcorn but don't want to go to the movies?

Try our [theater popcorn seasoning](#) and you will have the same result in the privacy of your own living room. Just add the theater popcorn seasoning when you add your popcorn kernels in steps 1 and 2.



Want to add the flavor of movie theater butter too?

You have to try [Odells Real Butter Topping!](#)

For over 45 years, Odells has been supplying the movie theaters with their butter and oils.

No Trans fats, no additives or preservatives!

Caramel popcorn lover?

No need for all the messy, sticky caramel.

If you're using a Whirley Popper or the Victorio Stainless Steel Stove Top Popper, you should try our [caramel glaze](#).

This too can be added to your popcorn kernels while in the popper. It's so easy!



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### Tip #5 – Sharing & Gift Giving: Popcorn Balls And Other Popcorn Gifts

Now that you are a mushroom popcorn master, its time to share! Popcorn balls make a perfect gift! With the Holiday Season approaching, you can give the [gift of popcorn](#) and share your gourmet popcorn balls with your friends, family and co-workers too.

There are many different ways to turn your mushroom popcorn into popcorn balls. Here are a few ideas that will leave you looking like a crafty, caring gift giver.

Popcorn balls are fun and festive for any occasion and they make great popcorn gifts.

#### Recipe For Caramel Popcorn Balls

##### Ingredients:

- 1 quart popped Just Poppin [Mega Mushroom Popcorn](#)
- 2 cups firmly packed brown sugar
- 1/2 cup light corn syrup
- 1/4 cup butter
- 1/4 cup water

##### Tools:

- 1 or more [Popcorn Ball Makers](#)



\*Popcorn Ball Maker



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Place the popcorn in a large pot.

Combine the remaining ingredients in a separate large pot. Bring to a boil and cook over medium heat until the mixture reaches 290 degrees on a candy thermometer. Pour this mixture over the popcorn and nuts and stir gently to coat well.

Use your popcorn baller to form the popcorn balls and allow them to cool on waxed paper.



(If you like nuts, add 3 ounces of peanuts, mixed nuts or your favorite nuts to your popcorn mixture before forming your balls).

For Halloween Popcorn Balls...add candy corn!

For Christmas, why not turn your popcorn balls into adorable Christmas Tree ornaments!



Or just place your caramel popcorn balls in a festive tin and you have two gifts in one! A tin they can use once they eat all your delicious caramel popcorn balls.

Too busy to make your own gift? No problem! Check out our [assortment of holiday gifts!](#)

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