

## CARMEL CORN

### INGREDIENTS

2 sticks oleo  
2 cups brown sugar  
1/3 cup light Caro syrup  
1 tsp. vanilla  
1/2 tsp. baking soda  
6 qts. popped popcorn

### DIRECTIONS

Combine oleo, Brown sugar, & Caro syrup In sauce pan

Bring to boil & boil 5 min. without stirring.

Take off heat, then add vanilla & baking soda  
Stir well. Pour mixture over pop corn (in large oven-safe bowl) stir whole mixture well.

Place in oven @ 250 for 1 hour stirring every 15 minutes.

Cool & eat or store.