



TRUFFLE POPCORN



Mixing truffles with your popcorn is a little like drinking *étoile* Brut at a baseball game: delightfully original and perfectly delicious. Serves 4

Wine Pairing: Chandon Brut Classic or *étoile* Brut

6 Tbsp unsalted butter
1 Tbsp minced black truffle (optional)
1 tsp white truffle oil
Salt
3 Tbsp vegetable oil
2 cups popcorn kernels
Freshly ground pepper

In a small saucepan, melt the butter over low heat. Stir in the truffles, truffle oil and a pinch of salt; keep warm.

In a large, heavy pot, heat the vegetable oil. Add the popcorn kernels, cover and cook over moderate heat until the popcorn starts popping. Continue cooking, shaking the pan continuously, until the popping has almost stopped.

Carefully pour the popcorn into a very large bowl, add the truffled butter and toss well. Season with salt and pepper and serve right away.

Microwave Instructions

In a cup or small bowl, mix together the unpopped popcorn and 2 tablespoons oil. Pour the coated corn into a brown paper lunch sack, and sprinkle in the salt. Fold the top of the bag over twice to seal in the ingredients.

Cook in the microwave at full power for 2½ to 3 minutes, or until you hear pauses of about 2 seconds between pops.

Carefully pour the popcorn into a very large bowl, add the truffled butter and toss well. Season with salt and pepper and serve right away.