

Jalapeno Popcorn - Pareve

Looking for something other than the usual popcorn? This recipe has a festive zing of jalapenos to add some zest to your evening or event...

from Peggy

(Note: Making jalapeno popcorn is not a suitable activity for children! You're working with hot oil at high heat.)

You will need:

Popcorn

Vegetable oil

Jalapeno peppers, pickled or fresh

Salt to taste

Use a large, sturdy pot - a commercial popcorn popper doesn't get hot enough. Pour the oil into the pot to the depth of a popcorn kernel. Add as many sliced jalapenos as you like - always do this step before heating oil. The more peppers, the hotter the popcorn.

Turn on stove vent fan.
Cover. Heat oil and peppers on high heat (you don't have to use the highest heat setting, but medium heat is way too low). Fry the peppers until they are crispy - they will get very dark.

WARNING: When lifting the lid to check the progress, keep your face away from the pot - pepper steam/smoke is like getting a dose of pepper spray!

When the peppers are crispy, add popcorn kernels. For most pots, covering the bottom of the pan with kernels is sufficient - a scant 3/4 cup works for my 1 gal. pot. Cover again and pop, shaking pot frequently, until the kernels stop popping. From "done" to "burned" is very close, so listen carefully!

Dump immediately into large (heat proof!) bowl lined with paper towels. The paper towels work well because they absorb some of the excess oil.

Add salt to taste and stir to distribute through the popcorn.

If you make popcorn as much as I do, you will want to have a dedicated pot. Using oil at this high heat will eventually deposit a coating of carbon/cooked oil on the outside of the pan. It takes a lot of scrubbing to keep the interior carbon-free.

B'tayavon!