

# BBQ Spiced Popcorn

15 min, 1 servings

With smoky, sweet, piquant, and earthy notes, this popcorn's got everything you want in an afternoon, late-night, or on-the-go snack.

## 1. PREPARE BBQ SEASONING

In a small bowl, combine **brown sugar, chili powder, cumin, mustard powder, cinnamon, smoked paprika, and black pepper**. Mix well.

## 2. MAKE POPCORN

### Air popper method:

Prepare popcorn according to popper instructions.

### Stovetop method:

In a nonstick stockpot over medium heat, heat **corn kernels**, covered. Do not add **water**; simply heat popcorn in dry pot.

Begin to shake pot as it heats. The popcorn should start to pop within the first minute. Shake pot frequently as popcorn pops.

When the popping slows down, remove pot from heat, and release lid slightly to let some steam escape (but keep lid mostly covering pot).

Once popping has completely stopped, remove lid.

## 3. SERVE

Sprinkle **BBQ seasoning** over hot **popped popcorn**. Season with **salt** to taste.

Suggested adult serving: 2½ cups.

## Ingredients

½ teaspoon brown sugar  
½ teaspoon mild chili powder  
1 dash ground cumin  
1 dash mustard powder  
1 pinch ground cinnamon  
1 pinch smoked paprika  
1 pinch freshly ground black pepper  
2 ⅔ tablespoons corn kernels  
(≈5 cups cooked)  
sea salt

## You'll Need

air popper or stockpot with lid

This recipe is from [forksmealplanner.com](https://forksmealplanner.com)

Photo by Green Evi

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