



KRAZY KARO POP

By: Walt Noe, *Energy Consultant & Service Manager*

This family recipe dates all the way back to 1965, and was a favorite of Walt's growing up. According to his mom, the real name of the recipe is Krazy Karo Crunch, but Walt distinctly remembers calling it 'Pop' as a kid.

INGREDIENTS:

- 3 qts. of popped popcorn (plain, no salt or butter, remove any un-popped kernels)
- 2 cups pecans, toasted
- 7 oz. sweetened coconut flakes
- 1/2 cup light Karo syrup
- 1 1/3 cups sugar
- 1 cup butter
- 1 tsp vanilla

INSTRUCTIONS:

1. In a large bowl combine popcorn, toasted pecans, and coconut flakes. Set aside.
2. Bring syrup, sugar, and butter to boil over medium heat for 5-10 minutes until the liquid turns a light caramel color (soft ball stage).
3. Remove from heat and stir in vanilla.
4. Pour caramel sauce over the top of the popcorn mixture and combine.
5. Lay out on flat cookie sheet(s) to cool. Store in airtight containers.

Personal preference: It's delicious frozen!