

Caramel Pretzel Popcorn

- 1 cup sugar
- 1/2 cup butter (1 stick)
- 1/2 cup light corn syrup
- 1/2 Tablespoon salt
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 3 bags of Orville Redenbacher Movie Theater Butter Popcorn regular-size bags
- 1 cup potato chips
- 2 cups pretzels
- 1 cup chocolate chips (milk or semi-sweet)

Instructions:

1. Preheat your oven to 250*. Grease a large cookie sheet and a 9x13 pan or 2 9x13 pans and set aside.
2. Place a bag of popcorn into your microwave until most of the kernels are popped. Repeat until all 3 bags of popcorn are popped.
3. Stir together the sugar, butter, corn syrup, salt, and vanilla extract in a saucepan; bring to a boil over medium heat, stirring constantly. Remove mixture from heat and stir in baking soda.
4. Pour sugar mixture evenly over popcorn; stir well with a lightly greased spatula.
5. Bake at 250 for 1 hour stirring every 15 minutes.
6. Spread on wax paper to cool, breaking apart large clumps as mixture cools.
7. Break the potato chips and pretzels into smaller pieces (not crumbs) and sprinkle on top of the popcorn mixture.
8. In a microwave safe bowl, melt the chocolate chips. Heat for 1 minute at 50% power and stir. Heat the mixture for 30 seconds at 50% power and repeat until the chocolate is melted.
9. Drizzle the chocolate over the popcorn mixture. Let it harden for about 30 minutes before serving.
10. Keep in an airtight container. It should stay fresh for about a week - if it lasts that long!

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