

# Stovetop Buttered Popcorn

**Yield**: About 12 cups

**Ingredients** :

3 T grapeseed oil  
1/2 c popcorn kernels  
3 T butter  
1 t salt

**Directions** :

1. Pour oil into a pan with a tight-fitting lid. Add three corn kernels and place over medium-high heat.
2. When "test kernels" pop, add the remaining 1/2 cup of kernels to the pan and cover.
3. After about 30 seconds to a minute of popping, shake pan to move kernels and prevent burning.
4. When popping slows, carefully remove lid (the steam is very hot) and pour popcorn into a large bowl.
5. Turn off heat. Add butter to the hot pan and let it melt completely. Pour over popcorn, tossing as you go to ensure even coverage.
6. Sprinkle salt over top of popcorn and toss.

