DIY -- Microwave Popcorn by Lynn's Recipes

Lynn demonstrates how to make your own Microwave Popcorn. This is super easy, less expensive and healthier than microwave popcorn purchased at the grocery store. You can add salt, melted, butter, spices, Parmesan cheese, or whatever you desire on your popcorn.

Ingredients:

- Brown lunch bag
- ¼ cup popcorn kernels
- Toppings of your choice, such as salt, butter, Parmesan cheese, spices, etc.

Put the popcorn kernels in the paper bag and roll the top down a few times. Place in the microwave and set it to high for 1-1/2 minutes.*

*Note -- My microwave is a 1000 watt microwave and this is how long it took for my particular microwave. You may need to adjust the time for your particular microwave according to the wattage and way it cooks. They are all different. It may require a few tries to get it just right. When the popcorn starts slowing down, it is time to pull it out to prevent it from burning.

Open up the bag -- being careful not to burn yourself and add whatever you are adding to flavor, close and shake to combine. Pour in a bowl and enjoy!

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