

Campfire Popcorn

Shop | Prep | Eat

Nothing beats a supper treat when the sun goes down after a day of hiking!

So as an added treat, pack something for dessert or supper. It'll give you a lift and cheer your spirits at the end of the day. It's also a great group activity and a way to share something yummy with the whole group.

Shop

- 1 tablespoon popcorn kernels
- 1 teaspoon vegetable oil – for cooking
- 1 teaspoon extra vegetable oil – for seasoning
- Salt, or chicken salt, or onion/garlic salt, or taco seasoning mix
Or your own choice of flavourings
Salted caramel sauce or chocolate dipping sauce
- Aluminium foil – heavy duty, or 2 layers
- String



Prep

- Cut on 45cm square of heavy-duty aluminium foil.
- In the middle of the square, place oil and popcorn.
- Bring corners of foil together to make a pouch.
- Secure and seal the edges of the foil but leave plenty of room for the popcorn to pop and expand.
- Tie the pouch to a long stick with string.
- Hold the pouch over the hot coals.
- Ensure the pouch & string are not touching the fire.
- Shake constantly until all the popcorn has popped.



Eat

- Remove from heat once corn has popped.
- Carefully open foil pouch – careful of the steam!
- Season with the extra oil and salt or your other choice of seasoning/flavourings.
- For an extra sweet buzz, toss in a handful of chocolate M&M's!!
- Eat and enjoy!!.

