

Directions

Treat your customers to the new taste sensation of sweet frosted popcorn with Great Glaze from Great Western Products Company. Use the regular amount of popcorn seed and oil (colored oil for Caramel Glaze). Popcorn seasoning or salt should not be used. Use measure of Great Glaze equal to 3/4 the quantity of popcorn. (i.e. 6 oz. Great Glaze to 8 oz. Popcorn seed).

Procedure:

- Step 1. Set Kettle Thermostat to 475 degrees
- Step 2. Poor in correct type and amount of oil and allow to melt
- Step 3. Pour Popcorn Seed in the "HOT" oil
- Step 4. Allow corn to become coated with "HOT" oil (Approx: 1 minute)
- Step 5. Shake/spring Glaze Flavoring over entire corn surface
- Step 6. Close the kettle lid and allow corn to pop
- Step 7. Dump the popped corn promptly; do not wait for the last kernel to pop as this will result in the mixture burning



Popcorn	Glaze
4 oz.	3 oz.
6 oz.	4.5 oz.
8 oz.	6 oz.
12 oz.	9 oz.



#17220

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