

SWEET & EASY SNACK MACHINE™



Makes Perfect Popcorn Plus Over 30
Sweet & Easy Incredibly Delicious Snacks...

From the makers of the Original
WhirleyPop™
3-Minute Popcorn Popper



FREE*

Kettle Corn
Popcorn Kit Offer

See inside for details.

Durable
Stainless Steel Pan

RECIPES, TIPS & POPCORN-MAKING TRICKS

Buttered Flavor



Red Hots



Chocolate Peanut Clusters



Caramel Corn



First a word about our Sweet & Easy Snack Machine. With its heavy-duty crank and durable stainless steel pan, this stovetop popcorn popper lets you create the gooiest combinations of our perfect popcorn and all kinds of sweet (and spicy) mix-ins. You can also use it to roast nuts. It is, quite simply, a treat maker's best friend.

Now, about our Kettle Corn... You simply have to taste this lightly glazed treat that satisfies both salty and sweet cravings. Just go to wabashvalleyfarms.com and register your new Sweet & Easy Snack Machine to receive a FREE Kettle Corn Popcorn Kit plus much more.

NOT ONLINE?
Call 1-888-314-7733
 Our friendly customer service representatives are standing by to make sure you get the good stuff!

Warranty Registration and all kinds of **FREE*** extras.

FOLLOW THESE THREE EASY STEPS.

1. VISIT: www.wabashvalleyfarms.com
2. REGISTER: Register your Sweet & Easy Snack Machine
3. RECEIVE **FREE*** :
 - 25-year warranty on all mechanical parts
 - 90-day warranty on the stainless steel pan
 - Kettle Corn All Inclusive Popcorn Kit — one kit contains gourmet popping corn, special oil and premium sugar
 - Real Theater All Inclusive Popcorn Kit — tastes so good you will think you are at the movies.
 - Ten additional sweet and savory recipes
 - Tips & Trips Guide for Making Great Popcorn



*Plus minimal shipping charges Priority Code: SE092014

SWEET & EASY SNACK MACHINE™

LIMITED WARRANTY



Wabash Valley Farms guarantees all mechanical parts for 25 years. We guarantee the stainless steel pan for 90 days from the date of purchase.

CUSTOMER SERVICE
 Call 888-314-7733 or email us at info@wabashvalleyfarms.com

COMPLETE THE FOLLOWING FOR YOUR RECORDS.

Date of purchase _____ / _____ / _____ (mm/dd/year)

Place of purchase _____

Date registered _____ / _____ / _____ (mm/dd/year)

WELCOME

to Wabash Valley Farms, an honest-to-goodness working farm, where we're pretty excited about the new Sweet & Easy Snack Machine. It opens a world of possibilities for popcorn lovers. From sweet and sticky to savory and spicy, the Snack Machine can stir up all kinds of tasty popcorn treats and a few surprises, too.

If you're new to this, I recommend starting with the recipes in this booklet. They've been tested – and thoroughly enjoyed – by all of us here. Then after you've seen just how versatile this new Snack Machine is, do a little experimenting with various ingredients and flavors and have fun. But above all, remember the popcorn!

Sincerely,



Dani Paluchniak

P.S. The Sweet & Easy Snack Machine can also crank out all of our fantastic gourmet popcorns, including Kettle Corn. Check out this booklet to restock your popcorn supplies and look for gift ideas for friends and family.

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New stainless steel pan!



Don't forget to activate your Sweet & Easy warranty! Register at www.wabashvalleyfarms.com or call toll-free 877.888.7077



FIRST TIME USE: SEASON THE PAN

Wash the pan fresh out of the box. Then season it by doing the following:

- Pour a tablespoon of vegetable oil into the pan
- Tilt and roll the pan to coat the bottom and sides
- Heat for 20 seconds, or until oil is hot (do not leave the pan unattended)
- Remove from heat and allow to cool
- Wipe out with a paper towel

POPPING INSTRUCTIONS

1. Pour ingredients in the popper according to the chart below. Use the proper combination of oil and popping corn.

| | Popcorn Yielded | Popping Corn Amount* | Oil Amount** |
|---------------|-------------------|----------------------|--------------|
| full batch | 6-quart (24 cups) | 1/2 cup | 1-3 Tbsp |
| partial batch | 1-quart (4 cups) | 1 Tbsp | 1 tsp |

* Because some gourmet hybrids such as Baby White, Ladyfinger or Baby Yellow pop up smaller, you may need to add more popping corn to make a full batch.

** As you become familiar with your Sweet & Easy, you may find you can reduce the amount of oil to as low as a single teaspoon, which reduces fat content.

2. After placing all ingredients into your Sweet & Easy Snack Machine, place popper on cook top and set heat to medium/medium-high.
3. Hold the side handle with one hand and slowly turn the top handle in a clockwise direction with your other hand. Continue stirring like this through the entire process (about 3 minutes) until you only hear an occasional pop or until the handle becomes somewhat difficult to turn. DO NOT force the handle.
4. Remove from heat immediately. Open the lid flap (be cautious of steam), lock lid half in place on stir handle and pour popped corn into a serving bowl. Let stand a minute or two to maximize crispiness. Add butter, salt or your favorite seasonings – and enjoy!

NUT ROASTING SERVING, STORING AND REHEATING INSTRUCTIONS

Follow initial roasting instructions for the specific recipe. Once nuts are cooked, using a wooden spoon or spatula, immediately spread hot nuts on a non-stick or wax-paper-covered cookie sheet to cool. Gently separate nuts with a wooden spoon. Nuts will be very hot – do not eat until cooled.

To store, be sure nuts are thoroughly cooled and then pour into airtight container. Refrigerate to retain freshness or freeze for future use.

To reheat for serving:

Microwave: Spread $\frac{1}{4}$ pound of glazed nuts on a flat plate and cover with paper towel. Heat on lowest setting for $2\frac{1}{2}$ minutes, rotating plate halfway through heating. Increase time to $3\frac{1}{2}$ minutes for $\frac{1}{2}$ pound.

Conventional Oven: Preheat oven to 250° F. Spread $\frac{1}{4}$ pound of glazed nuts on a non-stick cookie sheet and cover with aluminum foil. Heat at 250° F for approximately 7 minutes; increase time to 10 minutes for $\frac{1}{2}$ pound.



FREQUENTLY ASKED QUESTIONS:

What type of oil should I use when popping popcorn?

Any cooking oil will work; however, most users prefer coconut, canola, peanut or olive oil.

What kind of popping corn should I use?

Any popping corn will work, but for best results use a fresh, gourmet popping corn.

Should I put seasonings in my Sweet & Easy while making popcorn?

No, unless it is a special salt-based or sugar-based product. Otherwise, you will likely burn or toughen your popcorn. It's best to add seasonings after the popcorn is in a bowl.

How should I heat the pan?

Your Sweet & Easy will perform well on any gas, electric and most induction cook tops. Set your burner for medium to medium-high. However, heat settings may vary, so you might have to adjust to find your optimum setting. The goal when making popcorn is a 3-4 minute popping time.

How long and how fast should I stir the handle?

Stir continuously all the way from start to finish. Your stirring speed is not as important, but most users find it best to begin slowly during the heating process and then quicken a bit to a steadier pace through the popping process.

Which way should I turn the handle?

The stir wire was designed for a clockwise crank motion; however, you may find when making the thicker recipes that it works best to stir in both directions to get the ingredients thoroughly mixed.

How do I clean my Sweet & Easy?

If you use your Sweet & Easy every week for popping popcorn, washing is not necessary. Just wipe out with a paper towel. If you are making a thicker gooier recipe, use this easy cleaning tip: immediately after finishing the recipe in the Sweet & Easy, place in sink, fill with warm, soapy water and let soak. It will clean up in a snap. Do not place in a dishwasher. Dry thoroughly.

How do I clean my Sweet & Easy if it has burn marks on the bottom?

Soak in hot, soapy water. If needed, use baking soda and a scouring pad, but nothing stronger. If you are unable to remove all of the burn marks, don't worry. They will not affect your cooking or the taste of the popcorn mixtures.

How do I take my lid off of my Sweet & Easy?

Lid Removal: Your lid assembly should be affixed securely by 3 clips — one above the handle, the second directly across from the handle and the third located on the lid half. Make sure your popper is cool before trying to remove the lid. First release the small metal clip holding down the lid half. Then, while holding the black handle with one hand, use the other hand to pull the metal

clip, located above the black handle, up gently and it will release from the pan. Continue lifting the lid and remove the entire lid assembly.

Attaching the Lid: While sitting and centering the lid onto the pan, align the metal clip with the black handle. Then press down on the metal clip closest to the black handle, ensuring the clip completely snaps onto the pan. Next, press down on the lid half clip to lock onto the pan. Lastly press down on the metal clip directly across from the handle and lock onto the pan. The lid should now be securely attached to the pan and ready for popping.

What If I have more questions?

Call or email us. We'd love to hear from you!

1-888-314-7733 • info@wabashvalleyfarms.com

SAFETY DO'S AND DON'TS

ALWAYS:

- Read and follow all instructions
- Hand wash the pan and make sure it is thoroughly dry before using
- Use fresh gourmet popping corn. (We recommend the always fresh and delicious gourmet popping corns found on www.popcornpopper.com)
- Close the Sweet & Easy lid before popping
- Stir immediately and continually after placing Sweet & Easy on the stove
- Remove Sweet & Easy from heat when popping slows
- Turn the heat off immediately when done

NEVER:

- Never place an empty Sweet & Easy on a heated stove
- Never use the Sweet & Easy to pop popcorn without oil
- Never pop using butter or vegetable spray
- Never preheat the pan or oil
- Never force the handle when the Sweet & Easy is full
- Never shake the Sweet & Easy
- Never put your face near a pan that contains hot oil
- Never add cheese or other milk-based seasonings to the Sweet & Easy
- Never use water or liquid to extinguish an oil fire (the safest method is to use a fire extinguisher specially approved for oil fires)
- Never clean the Sweet & Easy with oven cleaner
- Never place the Sweet & Easy in the microwave
- Never let children use the Sweet & Easy unsupervised
- Never leave the Sweet & Easy unattended while using

TRADITIONAL POPCORN TREAT

BUTTER FLAVOR

1/2 cup Popping
Corn

1-2 Tbsp Popping Oil

Place Popping Corn and Popping Oil in the Sweet & Easy. Pop the popcorn using medium to medium-high heat. Stir constantly until kernels have finished popping (about 3 minutes).

Remove from heat. Open the lid flap and pour popped corn into a serving bowl. Let stand a minute or two to maximize crispiness. Makes about 6 quarts.



HEARTLAND KETTLE CORN

Pour all ingredients into the popper. Pop the popcorn using a medium heat setting. Stir constantly until kernels have finished popping. Quickly empty Kettle Corn into a large bowl. While the corn cools, take popper immediately to sink, run hot water into it with liquid detergent. Close lid on suds and let it soak for easy cleanup. When Kettle Corn is cool, break into pieces with a wooden spoon. Pick out any un-popped kernels. Makes about 4 quarts of Kettle Corn.

To add color: Add a few drops of food coloring on the un-melted sugar when ingredients are put in popper. Don't squirt in one spot; it will lump. Dot small amounts around in 6 to 8 places. Store finished Kettle Corn in an airtight canister or jar.

To add flavor: Choose from coconut, rum, vanilla or other flavorings. Try 1/2 teaspoon in the first batch, and increase or decrease with each batch to suit your taste.

KETTLE CORN

- 1/3 cup Popping Corn
- 1/4 cup Sugar
- 1/4 cup Popping Oil



OOEY-GOOEY CHEWY CARAMEL

CARAMEL CORN

- 4 Tbsp Popping Corn
- 1 Tbsp Popping Oil
- 40 Caramel Squares (~14 ounces)
- 1 cup Salted Peanuts
- 2 Tbsp Half and Half

Put oil and popping corn into the popper. Fasten the lid securely. Use high heat. Remove from heat when popping almost stops. Add 1/2 cup peanuts; close lid and stir. Repeat with remaining peanuts. Set aside.

In a small pan, place caramel squares and half and half. Cook on medium-high for 3 minutes, stirring every minute until mixture comes to a boil. Gradually pour half the caramel sauce into popcorn mixture in the Sweet & Easy and stir. Then add remaining mixture and stir until well coated.

Return mixture to stove and cook on high 2 - 3 minutes, stirring continuously. Cool slightly. Onto parchment paper, spoon caramel-coated popcorn into small clusters. Let cool 2 - 3 minutes and place into an air tight container. Makes about 8 cups.



CINNAMON SNACK ATTACK

In a measuring cup, mix cinnamon, salt and sugar. Have this spice mixture ready by the popper.

Put oil, popping corn and sugar into the popper. Fasten the lid securely. Use medium-high heat. Popping should start in about 2-3 minutes. Continue stirring until popping almost stops. Remove quickly from heat, open lid and pour in half the spice mixture over hot popcorn. Close lid and continue stirring (no heat) until thoroughly mixed. Then add the remaining mixture and stir. Pour into large bowl.

Once the Cinnamon Crunch popcorn is cool, gently break into pieces with a wooden spoon. Pick out any unpopped kernels. Makes about 4 quarts.

CINNAMON CRUNCH

- 1/4 cup Popping Corn
- 1/4 cup Popping Oil
- 1/4 cup Sugar
- 2 tsp Cinnamon
- 1 Tbsp Sugar
- 1/4 tsp Salt (optional)



FOR-THE-LOVE-OF-CHOCOLATE

CHOCOLATE

- 1/3 cup Popping Corn
- 1 Tbsp Popping Oil
- 1 cup Sugar
- 2/3 cup Light or Dark Corn Syrup
- 2 Tbsp Butter or Margarine
- 1/2 cup Semi-Sweet Chocolate Chips
- 1/2 cup Butterscotch Chips
- 1 tsp Vanilla

Put popping oil and popping corn into popper. Fasten lid securely. Use medium-high heat. Popping should start in about 2 - 3 minutes. Remove from heat when popping almost stops.

In a saucepan over medium/high heat, heat the sugar, corn syrup and butter. Stir constantly, bring to a boil. Remove from heat. Add chocolate chips and vanilla. Continue to stir until chips melt. Pour half of chocolate mixture into the Sweet & Easy over the popcorn, close lid and stir to coat well. Then add remaining chocolate mixture and stir.

Pour mixture into a large baking pan. Bake for 1 hour at 200° F. stirring occasionally. Cool and separate on parchment paper. Store in tightly covered containers.



MOUNT HOOD ALMONDS

Mix blended white chocolate or white chocolate morsels, sliced almonds and salt in a measuring cup and keep next to the popper. Have a large bowl ready to put popped corn in.

Put oil, popping corn and sugar into the popper. Fasten the lid securely. Use medium-high heat. Popping should start in 2-3 minutes. Remove from heat when popping almost stops.

Add half of the white chocolate/almond mixture to the Sweet & Easy. Close the lid and stir until coated, then add remaining mixture. Close the lid and stir until mixed.

Pour into a large bowl, let cool and store in an airtight container. Makes about six servings.

WHITE CHOCOLATE ALMOND

- 1 cup Almonds, sliced
- 1 cup White Chocolate or White Chocolate Morsels blended in food processor
- 1/4 tsp Salt, optional
- 1/4 cup Popping Corn
- 1/4 cup Popping Oil
- 1/4 cup Granulated Sugar



MMMM, MMMM MUNCH

M&M

- 1/2 cup Popping Corn
- 2 Tbsp Popping Oil
- 8 ounces Plain M&Ms

Put popping oil and popping corn in the popper. Fasten the lid securely. Begin stirring, using medium-high heat. Popping will begin in about 2-3 minutes. Continue stirring until popping almost stops. Remove from heat and pour in half of the M&Ms. Close lid and stir 5 cranks. Then add remaining M&Ms, close lid and stir for an additional 5-10 cranks.

Pour into bowl, let cool and serve. Store in airtight container.

"We love 'em, too!"

A few words about our favorite recipes from the folks on the farm...

"Asking me to pick a favorite popcorn recipe is like asking me what my favorite movie is. It all depends on my mood. When I want something warm and sweet, I pop M&Ms popcorn. When I want to spice things up, the Italian seasoned never lets me down."

Sonya Greene
Sales



KLINGON CRUNCH

Line 2 cookie sheets with wax paper. Over low heat, melt chips/candy coating, stirring constantly until smooth. Stir in peanuts. Drop by teaspoonfuls onto prepared cookie sheets. Refrigerate until set. Makes about 48 clusters.

CHOCOLATE PEANUT CLUSTERS

- 6 ounces of White Chocolate Chips or Vanilla-Flavored Almond Bark/Candy Coating, broken into pieces
- 6 ounces Chocolate Chips
- 2 cups Dry-Roasted Peanuts



NUT'N CINNAMON

CINNAMON GLAZED NUTS

- 1 cup Sugar
- 1/2 Tbsp Ground Cinnamon
- 2 cups Nuts
- 1 1/2 tsp Vanilla
- 1/4 cup Water

Mix sugar and cinnamon together inside of the Sweet & Easy using handle on top. Put nuts and sugar mixture in the Sweet & Easy; stir to mix. Combine vanilla and water in measuring cup. Add liquid to glaze/nut mixture in pan.

Place Sweet & Easy on burner and set heat at medium-high; stir slowly. Glaze will quickly turn into a thick liquid; boil gently during cooking process. Stir contents slowly and continuously to keep the nuts bathed in glaze at all times until liquid evaporates and nuts are glazed (about 10 to 15 minutes). When the liquid is evaporated and the stir handle becomes harder to turn, the nuts are done. Do not over cook.

Remove Sweet & Easy from burner. Quickly sprinkle a little water over nuts (about 1 Tbsp per 2 cups nuts). Mixture will steam so keep hands away until steam dissipates to prevent burns. Stir nuts to coat evenly with glaze.

For additional serving, storing and reheating instructions please see page 2.



CARIBBEAN SPICED PEANUTS

Heat oil in Sweet & Easy over medium heat. Add pizza seasoning (or chili powder) and ground cayenne pepper to oil. Stir to mix. Add peanuts. Cook 2 minutes, stirring constantly to coat and heat all the peanuts. Spread on a non-stick cookie sheet; cool for 10 minutes. Serve warm or cool. Makes about 4 cups.

SPICED PEANUTS

- 1 Tbsp Vegetable Oil
- 1 Tbsp Pizza Seasoning or Chili Powder
- 1/2 tsp Ground Cayenne Pepper (optional)
- 4 cups Dry-Roasted Peanuts

"We love 'em, too!"

A few words about our favorite recipes from the folks on the farm...

"I really enjoy the spiced peanuts. They're a must when you're watching the big game, and they go great with popcorn and your favorite cold beverage. They really keep my mouth hopping."



Randy Kopka
CFO



SOUTHERN PECAN PERFECTION

PECAN PRALINE BRITTLE

- 1 cup Sugar
- 2 Tbsp Butter
- 1 cup Chopped Pecans

Over cookie sheet with foil; lightly butter foil. In Sweet & Easy, melt butter over low heat. Add sugar, cooking over medium-high heat and stirring continuously until sugar melts and turns golden brown. Add pecans; stir until pecans are well-coated with glaze.

Quickly spread mixture evenly over prepared cookie sheet (candy hardens very fast!) Cool completely. Break into bite-sized pieces. Makes about 2 cups.

"We love 'em, too!"

A few words about our favorite recipes from the folks on the farm...

"My favorite recipe? The cinnamon glazed nuts. There's something about the whole cinnamon and sugar mixture that takes me back to the recipes that my grandma made. What a warm feeling! I also like the various nut recipes you can make with the cinnamon and sugar glaze. Yum!"

Kelly Dold
Sales



GOOD KARMA NUT CLUSTERS

Combine caramels and whipping cream in a glass bowl. Microwave on high for 3 minutes or until melted, stirring mixture once. Set aside.

Place popping corn and popping oil in the Sweet & Easy. Pop popcorn using medium-high heat. Once finished popping, remove from heat and set aside.

Add peanuts into the Sweet & Easy, close lid and stir. Then drizzle half the caramel sauce onto popcorn/nut mixture in the Sweet & Easy, stirring gently to coat. Repeat using remaining caramel sauce.

Put popcorn mixture on a lightly greased 15 x 10-inch jelly roll pan. Bake at 250° F for 1 hour. Cool. Makes about 13 cups.

CARAMEL-NUT CLUSTERS

- 1 (14-ounce) package Caramels
- 2 tsp Whipping Cream
- 1/4 cup Popcorn
- 2 Tbsp Popping Oil
- 1 cup Dry-Roasted Peanuts



BARK & BITE

ALMOND BARK NUTS

- 12 ounces of Vanilla or Chocolate Almond Bark/Candy Coating, broken into pieces
- 1 cup Nuts (whole Almonds, Pecan halves or whole Cashews)

Lightly butter the bottom of an 8 x 8-inch glass baking dish. In Sweet & Easy, melt candy coating over low heat, stirring until smooth. Add nuts; stir until nuts are completely coated. Spread melted candy/nut mixture in prepared dish. Refrigerate until set. Break into bite size pieces. Makes about 3 cups.

"We love 'em, too!"

A few words about our favorite recipes from the folks on the farm...

"I'd choose white chocolate almond with my popcorn or mixed in with some nuts as my favorite because I really like the combination of the different flavors and crunches. Once I start, I can't stop eating it!"

*In Memory of
Tom Ancil
Sales*



COOKIE EXPLOSION

Prepare the cookie crumbs. You can use the food processor, or you may break up the cookies by putting them in a sturdy bag and rolling them with a rolling pin. Mix cookie crumbs with cocoa and salt in a small bowl. Have cookie mixture ready next to popper, close to stove. Have bowl ready to put popcorn in.

Put popping oil, popping corn and sugar into the popper. Fasten the lid securely. Use high heat. Popping should start in about 2 minutes. Remove from heat when popping almost stops.

Quickly open lid and pour half of the cookie mixture over the hot popcorn; then close lid and continue stirring (no heat) until mixed. Add in remaining mixture, close lid and continue stirring until thoroughly mixed. Pour into a large bowl. Break up 10–12 cookies into odd size pieces and add to the popcorn in the bowl. Mix lightly. Cool and store in airtight container. Makes about six servings.

COOKIES AND CREAM

- 10 Oreo® Cookies, finely crumbed
- 3 Tbsp Cocoa
- 1/2 tsp Salt, optional
- 4 Tbsp Popping Corn
- 3 Tbsp Popping Oil
- 4 Tbsp Granulated Sugar
- 10 Additional Oreo cookies broken into irregular pieces



GIMME S'MORE

S'MORES MIX

- 1/4 cup Popcorn
- 2 Tbsp Popping Oil
- 3/4 cup Milk Chocolate Chips
- 1 cup Mini Marshmallows
- 1/2 cup chopped Peanuts (optional)

Place popping corn and popping oil in the Sweet & Easy. Pop popcorn using medium-high heat. Once finished popping, remove from heat.

Add half of the mini marshmallows. Close lid and stir. When melted, add remaining mini marshmallows. Close lid and stir. When marshmallows are melted, add in milk chocolate chips (and chopped peanuts if desired). Close lid and stir. Pour into large bowl and finish mixing with a wooden spoon.

(If chocolate chips have been refrigerated, you may want to microwave chocolate chips and marshmallow for 10 seconds to soften.)



UNCLE ERNIE'S PEANUT BUTTER BARS

Place popping corn and popping oil in the Sweet & Easy. Pop popcorn using medium-high heat. Once finished popping, remove from heat and set aside.

In a large sauce pan, bring corn syrup to a boil, then add sugar and peanut butter, stirring constantly. Over low heat, boil for three minutes. Remove from the heat and add $\frac{1}{2}$ of the mixture to the popcorn in the Sweet & Easy. Close lid and mix until well coated. Repeat with the remaining mixture. Press into a greased 13 x 9 x 2-inch pan. Cool and cut into squares. Makes about 2 quarts of popcorn.

PEANUT BUTTER SQUARES

- 1 cup Light Corn Syrup
- 1 cup Sugar
- 1 cup Peanut Butter — smooth or crunchy
- 3 Tbsp Popping Corn
- 1 Tbsp Popping Oil

VISIT US ONLINE: www.wabashvalleyfarms.com

Access more recipes—100+ to choose from

Activate your Sweet & Easy limited warranty

Link to the complete Wabash Valley Farms catalog site

- Numerous gourmet popcorn varieties
- Seasonings, oil and unique gift sets
- Deliciously uncommon snacks
- Party supplies—and more!



BANANARAMA

BANANA

- 1 cup Dried Banana Chips, finely chopped
- 1/4 tsp Salt (or to taste)
- 2 tsp Banana Flavor
- 4 Tbsp Popping Corn
- 4 Tbsp Popping Oil
- 4 Tbsp Granulated Sugar
- 1/4 cup Dried Banana Chips

Prepare banana crumbs. Mix 1 cup chopped banana chips, salt, and banana flavoring in a small bowl. Process into small pieces. Have ready next to popper. Have a separate bowl ready to put popcorn in.

Put oil, sugar and popcorn into popper. Fasten lid securely. Use medium/high heat. Popping should start in about 2 minutes. Remove from heat when popping almost stops.

Quickly open lid and pour banana mixture over hot popcorn; then close lid and continue stirring (no heat) until thoroughly mixed. Pour into large bowl. Add about 1/4 cup of dried banana chips to the bowl. Lightly mix. Cool and store in an airtight container. Makes about six servings.



LIME AND LIME AGAIN POPCORN

Measure and mix the lime juice, lime peel, sugar, flavoring, salt and graham crackers in a small bowl. Have this mixture ready next to popper. Have bowl ready to put popcorn in. Put oil, popping corn and sugar into the popper. Fasten the lid securely. Use high heat. Popping should start in about 2 minutes. Remove from heat when popping almost stops.

Quickly open lid and pour mixture over hot popcorn; then close lid and continue stirring (no heat) until thoroughly mixed. Pour into large bowl, tapping bottom of pan with hot pad to remove all the popcorn and syrup. Cool and store in airtight container. Makes about six servings.

KEY LIME

- 1 tsp Lime Flavoring, optional
- 1 Tbsp fresh Lime Juice
- 2 Tbsp fresh Lime Peel
- 1 Tbsp green colored Decorator Sugar
- 1/4 tsp Salt, optional
- 1/3 cup Graham Crackers, coarsely chopped
- 4 Tbsp Popping Corn
- 4 Tbsp Popping Oil
- 4 Tbsp Granulated Sugar



SWEET MELISSA CONFECTION

STRAWBERRY MARSHMALLOW

- 3 Tbsp Butter
- 4 Tbsp Dry Strawberry Flavored Gelatin
- 1 – 1½ cups Miniature Marshmallows
- 3 Tbsp Popping Corn
- 1 Tbsp Popping Oil

Melt butter over low heat. Stir in marshmallows until they are soft but not melted. Add flavored gelatin mix. Stir until everything is a nice pink color throughout. (The gelatin may not dissolve completely but that's all right.)

Put popping oil and popping corn in the popper. Fasten the lid securely. Begin stirring, using medium-high heat. Popping will start in about 2-3 minutes. Continue stirring until popping almost stops. Remove from heat and pour in half of the mixture, close lid and stir. Then add in remaining mixture, close lid and stir.

Pour into bowl, let cool and serve. Store in airtight container.

Optional: Once cool – for added fun – form mixture into small popcorn balls.



GODFATHER POPCORN

Measure spices, salt and olive oil into a cup. Add garlic powder into spices and oil mixture and mix well. Put a small rubber spatula in the cup, ready to help pour out the mixture. Have the spice mixture ready by the popper. Have a large separate bowl ready to put the popcorn in.

Put olive oil and popping corn in the popper. Fasten the lid securely. Begin stirring, using high heat. Popping will start in about 2 minutes. Continue stirring until popping almost stops.

Remove from the heat, open the lid and sprinkle in the spice mixture. Then close the lid and continue stirring with no heat for several more rounds until the spices are mixed thoroughly. Pour into bowl and serve. Store in airtight container. Makes about six servings.

ITALIAN SEASONING

- 1 Tbsp Basil
- 1 Tbsp Parsley
- 1/4 tsp garlic powder
- 1 tsp Salt (to taste)
- 2 Tbsp Olive Oil
- 4 Tbsp Popping Corn
- 2 Tbsp Olive Oil



PEPPERMINT BOMB BOMB

CRÈME DE MENTHE

- 2 Tbsp Crème de Menthe (or mint flavoring)
- 2 Tbsp Granulated Sugar
- 1/8 tsp Peppermint Oil
- 1/4 tsp Salt, optional
- 4 Tbsp Popping Corn
- 4 Tbsp Popping Oil

Measure and mix the crème de menthe, granulated sugar, peppermint oil and salt into a small bowl. Have this mixture next to popper. Have a separate bowl ready to put popcorn in.

Put popping oil, popping corn and sugar into the popper. Fasten the lid securely. Use high heat. Popping should start in about 2 minutes. Remove from heat when popping almost stops. Quickly open lid and pour mixture over hot popcorn; then close lid and continue stirring (no heat) until thoroughly mixed. Pour into large bowl. Cool and store in airtight container. Makes about six servings.



PARMIGIANO POPCORN

Place popping corn and popping oil in the Sweet & Easy. Pop popcorn using medium-high heat. When popping stops, remove from heat and set aside.

Add 1/3 of the melted butter over the popcorn and sprinkle 1/3 of the parmesan cheese and salt over that. Close lid and stir. Repeat until all remaining ingredients have been used.

Serve warm and by the handful. Makes about 6 quarts of popcorn.

PARMESAN

- 1/2 cup Popcorn
- 2 Tbsp Popping Oil
- 2 tsp Popcorn Salt
- 2 Tbsp melted Butter
- 2 Tbsp Parmesan Cheese

"We love 'em, too!"

A few words about our favorite recipes from the folks on the farm...

"After working at Wabash Valley Farms for many years, I have a few favorites. But my top three are white chocolate almond, Italian seasoning and cinnamon crunch. Once you start eating any of these, there's no stopping until the bowl is empty!"



Carmen Morris
Shipping Logistics



CANDY DANDY

RED HOTS

1/3 cup Popping
Corn

1 Tbsp Popping Oil

1/3 cup Red Hots

Put popping oil, popping corn and red hots in the popper. Fasten the lid securely. Begin stirring, using medium-high heat. Popping will begin in about 2-3 minutes. Continue stirring until popping almost stops.

Remove from the heat and pour into bowl and serve. Store in airtight container.



ASK YOUR RETAILER TO SPECIAL-ORDER ANY OF THESE FINE WABASH VALLEY FARMS PRODUCTS.



ALL-INCLUSIVE POPPING KITS

Premeasured portion packages contain gourmet popping corn, premium popping oil and special seasonings. Pick your pleasure—Real Theater or Kettle Corn!



POPCORN TOPPINGS

Created to further enhance the flavor of nature's most popular snack. Varieties include:

- White Cheddar
- Creamy Ranch
- Zesty Cheddar Cheese
- Buttery Jalapeño
- Movie Theater Style
- Sweet Caramel



GOURMET POPPING CORN

Only the very best from Wabash Valley Farms.

- Big & Yellow
- Sweet Baby Blue
- Extra Large Caramel
- Vintage Red
- Flavorful Medley
- Baby Yellow
- Tender & White
- Lady Finger
- Baby White
- Midnight Blue
- Purple

GOURMET POPPING OILS

Wabash Valley Farms' buttery-flavored coconut, classic blend or canola oil really brings out the movie theater taste.



FUN NEW POPCORN BOWLS

They're a party waiting to happen!

Popcorn fanatic? You'll also want to sample our wide selection of popcorn accessories, including gift sets, recipes and much more!

SWEET & EASY
SNACK MACHINE™
wabashvalleyfarms.com

MEET THE **SWEET & EASY**
SNACK MACHINE™

*Another original from
Wabash Valley Farms*

People ask us all the time if Wabash Valley Farms is a real place. It sure is! If you happened to stop by, you'd see real livestock, crops growing in the fields and real people working on a real farm (with time out for occasional popcorn breaks). We're an original.



Just like the Sweet & Easy Snack Machine™. So scoop a handful of sweet snacks fresh from our new snack machine and start munching on the most satisfying treats you can get on planet earth.



WABASH
VALLEY
FARMS



wabashvalleyfarms.com

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