

TRUFFLE PARMESAN POPCORN

by Roan Parrish

INGREDIENTS

vegetable oil
popcorn
butter
grated fresh parmesan
truffle oil
salt

METHOD

1. Melt some butter (amount depending on your amount of popcorn/taste) and grate your parmesan. Amount also to your taste. Note that the more parmesan you use, the less salt you'll need.
2. Coat bottom of heavy-bottomed pot with vegetable oil and place 2-3 kernels in. When they pop, add enough popcorn to cover the bottom of the pot.
3. Keep your heat on medium. Pop your corn, shifting the pot to make sure it doesn't burn on the bottom.
4. Once it's all popped, drizzle with melted butter, salt, and parmesan, and mix. The heat of the popcorn and butter will meld the cheese to the kernels.
5. Drizzle with truffle oil—you really don't need much to get the flavor—and mix very well. Then stuff into face.