

# Southwest Popcorn Recipe

Yield: ~ 2 Tablespoons



## Ingredients

1/2 Tablespoon sugar  
1/2 teaspoon garlic powder  
1 teaspoon ground cumin  
1 teaspoon ground chipotle chili powder  
1 teaspoon chili powder  
1 heaping bowl of popped popcorn  
Olive oil (optional)  
Salt to taste

## Instructions for Kids

- Combine sugar, garlic powder, cumin and chili powders in a glass jar. Place lid on jar and shake to combine.
- Lightly sprinkle the popcorn seasoning to taste onto a large bowl of popped popcorn--we like ours drizzled with olive oil, too. Start with 1/2 teaspoon and add more if you want it. Stir or shake to combine. Salt to taste. Serve warm.
- The remaining popcorn seasoning will stay fresh in the jar for several months, providing you with an easy go-to snack seasoning.

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