



Easy, decadent, delicious, and a wonderful match with a dry sparkling wine, like the [2010 Brut](#)

### **Truffle Butter Popcorn**

- 1 cup popcorn kernels
- 2 Tbsp. vegetable oil
- 3-4 Tbsp. butter, melted
- 1 tsp. truffle oil
- Salt, or truffle salt
- Truffle shavings (optional)

In a large pot, heat the vegetable oil over medium-high heat. Add the popcorn kernels, and cover. When the popping begins, shake the pot back and forth over the heating element to prevent scorching; remove the pot from heat when the popping stops, and pour into a large bowl. Stir truffle oil into melted butter\* and toss with the popcorn, sprinkle with salt to taste. For an added touch of truffle flavor, use truffle salt instead.

\*If you can find truffles or truffle shavings, toss a few into the butter when melting