

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.

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