

# Buttered Popcorn Soup

Prep Time: 10 minutes | Cooking Time: 15 minutes | Serves: 10 people

## INGREDIENTS

- 2 quarts Heavy Cream
- 2 cups Butter
- 8 quarts Regular Popped Popcorn
- Vegetable Stock if needed
- Ground White Pepper to taste
- Kosher Salt to taste
- 2 cups Caramel Popcorn

## METHOD

- Place Heavy Cream into a heavy bottom soup pot.
- Add the butter, Kosher Salt and Ground White Pepper.
- Bring to a boil and add half of the Popcorn. Stir with whisk until popcorn dissolves.
- Add the remaining popcorn and whack until it dissolves.
- Taste for Seasoning and Popcorn Flavor.
- Slowly simmer until desired thickness and strain with a fine mesh strainer.
- Use Vegetable Stock if needed to adjust the consistency of the soup.
- Taste the soup and adjust seasoning to taste.
- Serve with a garnish of the Caramel Popcorn