

Caramel Corn

2c. brown sugar

1 tsp soda

2c. butter

1 tsp vanilla

$\frac{1}{2}$ c. light Karo

6 qts. popped corn in

1 tsp. salt

a large roasting pan

Combine br. sugar, butter, Karo, salt in heavy saucepan. Bring to a boil, then add vanilla & soda. Remove from heat & stir well. Pour over warm popped corn. Bake at 25° for 1 hour. Stir every 15 minutes. I use one of those large

oval foil roasting pans you can find
in the grocery stores around Thanks-
giving. It's just the right size.