

Wasabi Miso Popcorn

Makes 4 Qts

Ingredients

2 tablespoons vegetable oil
½ cup popcorn kernels
2 tablespoons butter
1 tablespoon white miso paste
1 teaspoon wasabi paste

Ingredients

Place the oil in a KitchenAid® [Stainless Steel 8-Quart Stockpot](#) and set over medium heat. Add the popcorn kernels and shake the pot to coat the kernels in oil. Set the cover over the top, leaving a crack for the steam to vent.

Melt the butter in the microwave. Then mix the butter, miso paste, and wasabi paste in a small bowl.

Listen to the popcorn pop. When it slows down, turn the heat off and drizzle the miso butter over the top. Toss well to coat. Serve immediately or store in an airtight container.