

Chili Cheese Popcorn
Adapted by Donna Walsifer
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Donna's Notes: I used packaged pre-popped plain popcorn. You can pop your own popcorn. You can adjust the amount of chili powder to your desired taste. For additional recipes, visit the website "[Taste of Home](#)."

Time: 10 minutes

Makes: 10 servings (about 8 cups)

Ingredients

8 cups popped corn
2 tablespoons butter
1 teaspoon chili powder
1/8 teaspoon garlic powder
2 tablespoons grated Parmesan Cheese

Utensils

Measuring Cups
Large mixing bowl
Small saucepan or small microwave-safe bowl
Waxed paper (if using microwave)
Measuring spoons
Wooden spoon
Tightly covered container

1. Place popcorn in a large bowl. If you made your own popcorn, remove any un-popped kernels.
2. Put butter in saucepan and turn burner to low heat. Heat until butter melts; turn off burner and remove from stove. Or put butter in a small bowl; covered with waxed paper. Microwave on 100% power (high) 20 to 30 seconds, or until butter is melted.
3. Stir chili powder and garlic powder in melted butter with wooden spoon. Drizzle butter mixture over popcorn. Use the wooden spoon to toss the popcorn and coat it as evenly as possible with the butter mixture. Sprinkle with Parmesan cheese; toss again with the wooden spoon.
4. Put the popcorn in the container to store. Cover tightly. Store at room temperature up to 3 days.