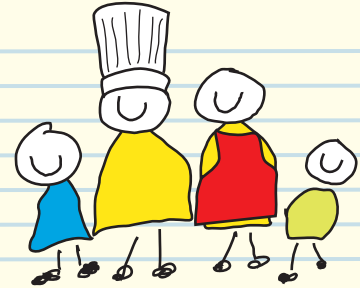




Wes Martin's Chocolate Peanut Butter Popcorn (Makes 4 quarts)

16 cups plain popped popcorn
8 ounces semi-sweet chocolate, finely chopped
1/4 cup light corn syrup
2 tablespoons creamy peanut butter
Heavy cream or milk



Preheat the oven to 200 degrees. Put the popcorn in a very large bowl and set aside.

Fill a medium pot halfway with water and bring to a simmer. Put the chocolate, corn syrup, and peanut butter in a heat-proof bowl and place it over the simmering water. Stir until melted and smooth. The mixture should be pourable; if too thick, whisk in milk or cream a couple of tablespoons at a time until smooth.

Remove from heat, and working a little at a time, drizzle the mixture over the popcorn and toss gently to evenly coat. Transfer the popcorn to 2 large baking sheets and bake for 1 hour. Remove from the oven and allow to cool. Gently break apart the popcorn and serve, or package in cellophane bags.