

## **PIONEER DAY – POPCORN and MILK**

*Almanzo looked at every kernel before he ate it. He had eaten thousands of handfuls of popcorn, and never found two kernels alike. Then he thought that if he had some milk, he would have popcorn and milk.*

### **TOOLS**

Measuring cup

Measuring spoons

Popcorn popper *or* 2-quart pot with lid

Bowl for tossing

8 8-ounce glasses

4 spoons

### **DRY INGREDIENTS**

1 quart popped popcorn

*OR* ¼ cup un-popped popcorn & 3 Tablespoons vegetable oil

½ teaspoon salt or sugar (optional)

1 quart milk

### **DIRECTIONS** *(Makes 4 servings)*

1. If you are making it fresh, ask a grown-up to help you prepare 1 quart of popcorn. First place 1 kernel and the oil in the pot. Cover and cook over high heat until the kernel pops. Add the rest of the popcorn kernels to the pot, cover again, and cook over medium heat. Shake the pot occasionally until all the kernels are popped.
2. When the popcorn is cool enough to handle, toss with salt or sugar if you like. Completely fill four glasses with milk and four with popcorn. Give each person one popcorn glass and one milk glass. Drop the popcorn, one kernel at a time, into the milk. Slow down toward the end to give the popcorn a chance to settle.
3. When you have added all the popcorn to the milk, eat the popcorn with a spoon, and drink the milk.