

Zippy

Snack Perfection.

Stovetop Snack Maker

Recipe Booklet

**These are just a few of the recipe's you can make with
your Zippy Pop Popcorn Popper and Snack Pot!**

You are only limited by your imagination!

Customer Service: 855-404-3300

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Perfect Popcorn

PREHEAT STOVE – use large burner for best results

For Electric Range: Set burner to medium high.

For Gas Range: Set heat to medium.

- 1) Place 2-3 Tablespoons of oil in bottom of pan and place on stove top. (DO NOT USE BUTTER or CORN OIL as they burn too easily and may discolor the pot interior).
- 2) Add 1/3 Cup of fresh popcorn. Old popcorn loses its moisture and won't pop well.
- 3) When popcorn starts popping begin turning handle continuously until you hear popcorn stop popping.
- 4) When popping slows down remove pan from heat and let it finish popping off the burner.
Remove silicone insert on the lids to add desired flavorings through the port in the lid. (Room temperature butter, chocolate chips, marshmallows, honey, etc. can be added directly to pan through the hole in lid without the need to melt or heat before-hand)
- 5) Continue turning handle until flavorings are evenly mixed into popcorn.
- 6) Empty popcorn into serving bowl and enjoy.

Caramel Popcorn

Follow direction for Perfect Popcorn above.

Make caramel:

- 1/2 cup butter
 - 1 cups brown sugar
 - 1/4 cup corn syrup
 - 1/2 teaspoon salt
 - 1/4 teaspoon baking soda
 - 1/2 teaspoon vanilla extract
- 1) Melt butter in a medium saucepan over medium heat, stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring 4 minutes. Remove from heat and stir in soda and vanilla.
 - 2) When you finish making Perfect Popcorn; remove silicone Insert in top of lid and pour 1/2 cup caramel in a thin stream over popcorn through port in the lid. Add more caramel if you desire.
 - 3) Continue turning handle until flavorings are evenly mixed into popcorn.
 - 4) Empty popcorn into serving bowl and enjoy.

Smore's Popcorn

Follow direction for Perfect Popcorn above. Once popcorn is done popping add one tablespoon of butter then wait 30-60 seconds to add:

- ½ cup mini marshmallows
- ½ cup chocolate chips
- 2 tablespoons graham cracker crumbs

1. Remove the silicone Insert on lid, add and ingredients in order listed.
2. Continue turning handle until flavorings are evenly mixed into popcorn.
3. Empty popcorn into serving bowl and enjoy.

Cookies and Crème Popcorn

Follow direction for Perfect Popcorn above. Once popcorn is done popping add one tablespoon of butter and salt to taste; then add:

- 1 cup vanilla flavored candy melts
- 1 cup crushed chocolate sandwich cookies

1. Remove the silicone Insert on lid; add and ingredients in order listed.
2. Continue turning handle until flavorings are evenly mixed into popcorn.
3. Empty popcorn into serving bowl and enjoy.

Cheesy Popcorn

Follow direction for Perfect Popcorn above. Once popcorn is done popping add one tablespoon of butter and salt to taste; then add:

- 1 cup shredded cheddar cheese

1. Remove Silicone Insert on lid, add cheese.
2. Continue turning handle until flavorings are evenly mixed into popcorn.
3. Empty popcorn into serving bowl and enjoy.

Taco Popcorn

Follow direction for Perfect Popcorn above. Once popcorn is done popping add one tablespoon of butter and salt to taste; then add:

- 1 cup shredded cheddar cheese
- 2 Tablespoons taco seasoning

1. Remove the silicone Insert on lid, add ingredients in order listed.
2. Continue turning handle until flavorings are evenly mixed into popcorn.
3. Empty popcorn into serving bowl and enjoy.

Honey Cayenne Popcorn

Follow direction for Perfect Popcorn above. Once popcorn is done popping add one tablespoon of butter and salt to taste; then add:

- ¼ cup honey
 - 1-2 teaspoons cayenne (your call on how spicy you like it!)
1. Remove the silicone Insert on lid, add ingredients in order listed.
 2. Continue turning handle until flavorings are evenly mixed into popcorn.
 3. Empty popcorn into serving bowl and enjoy.

Roasted Nuts

PREHEAT STOVE – use large burner for best results

For Electric Range: Set burner to medium high.

For Gas Range: Set heat to medium.

- 1) Place 2-3 Tablespoons Vegetable oil in bottom of pan and place on stove top. (DO NOT USE BUTTER as it burns too easily)
- 2) Add 2-3 Cups of your favorite nuts or mixed nuts.
- 3) Begin turning handle to fully cover nuts with oil
- 4) Add desired flavorings by removing silicone insert and adding through hole in the lid. Continue turning handle until flavorings are evenly mixed into nuts.
- 5) Empty nuts into serving bowl and enjoy!

Spicy Nuts

Prepare Roasted Nuts per instructions for Roasted Nuts above.

Make seasoning:

- 1/2 cup unsalted butter
 - 2-3cups pecans or whatever kind of nuts you like
 - 2-tablespoons Worcestershire sauce
 - 1 tablespoon soy sauce
 - 1/2 teaspoon salt
 - 1/2 teaspoon ground cinnamon
 - 1/2 teaspoon ground allspice
 - 1/2 teaspoon ground cloves
- 1) Add the Worcestershire sauce, soy sauce, salt, cinnamon, allspice, cloves and garlic powder. Mix well and microwave on high for 6 to 8 minutes, stirring every 3 minutes or on low on stovetop stirring often for 6 to 8 minutes
 - 2) Pour in a thin stream over nuts removing the silicone insert, stirring to coat.
 - 3) Continue turning handle until flavorings are evenly mixed into nuts.
 - 4) Empty nuts into serving bowl, season and enjoy.