

**White-Chocolate Caramel Corn
with Cashews**

Ingredients:

- 12 cups popped popcorn (from ½ cup kernels)
- 1 ½ cups roughly chopped cashews
- 1 stick plus 2 tablespoons unsalted butter
- ½ cup light corn syrup
- 1 ¼ cups packed light brown sugar
- 1 ½ teaspoons coarse salt, divided
- ¼ teaspoon baking soda
- 5 ounces white chocolate, chopped, or a mix of white & dark chocolate

Instructions:

1. Preheat oven to 250 degrees. Place popcorn and nuts in a large bowl. Melt butter in a heavy-bottomed saucepan over medium heat. Stir in corn syrup, sugar, and ½ teaspoon salt, and cook until sugar dissolves, stirring once or twice. Raise heat to high, and bring to a boil (do not stir). Boil, without stirring, until a candy thermometer registers 248 degrees, 2 to 4 minutes. Remove from heat and stir in baking soda.
2. Pour caramel over popcorn mixture, stirring to coat thoroughly. Transfer to 2 rimmed baking sheets, spreading in a single layer. Bake 45 minutes, stirring twice. Test doneness by removing a few pieces of popcorn from oven, and immediately sprinkle with remaining salt. Let cool completely.
3. Place chocolate in a heatproof bowl set over a pan of barely simmering water. Stir until melted and completely smooth. Fill a small resealable plastic bag with chocolate and snip a tiny hole in 1 corner. Drizzle chocolate over caramel corn.
4. Refrigerate until chocolate is set, about 10 minutes, before breaking up. Caramel corn can be stored in an airtight container up to 1 week.

Makes 12 cups

Served with our 2010 Merlot