Caramel popcorn

Popped corn about 10 cups, 250 mL, unpopped

~  Hard margarine (or butter) 1 cup /250 mL

~  Brown sugar, packed 2 cups /500 mL

~  Corn syrup 1/2 cup /125 mL

~  Salt 1 tsp./ 5 mL

~  Vanilla 1 tsp./ 5 mL

~  Baking soda 1/2 tsp. /2 mL

\*  Put popped corn into extra-large bowl.

\*  Combine margarine, brown sugar, corn syrup and salt in large heavy saucepan. Heat and stir on medium until boiling. Boil, without stirring, for 5 minutes.

\*  Add vanilla and baking soda. Stir. Mixture will bubble and foam. Pour over popped corn. Toss until all pieces are coated. Spread on 2 large ungreased baking sheets. Bake in 250°F (120°C) oven for 1 hour, stirring every 15 minutes. Cool completely. Break apart. Store in resealable freezer bags. Makes about 24 cups (6 L).