***Christmas Popcorn***

**INGREDIENTS**

* 10 Cups of Popped Popcorn
* 3 tablespoons Butter
* 3 cups Mini Marshmallows
* Red and Green M&M’s

**INSTRUCTIONS**

1. Pop the popcorn Salt it liberally and set it aside in a large bowl.
2. Add 3 tablespoons of butter to a medium saucepan.  Melt the butter on medium heat, stirring occasionally until the butter is completely melted.
3. Add 3 cups of mini marshmallows to the melted butter.
4. Stir until the marshmallows are covered in the butter, and then continue to stir until the marshmallows are completely melted.
5. Take the marshmallow mixture off of the heat as soon as the last marshmallow has melted.
6. Slowly pour about a third of the marshmallow mixture over the salted popcorn.
7. Gently fold the marshmallow mixture in with the popcorn.  Continue to add the marshmallow mixture a bit at a time, stirring between each addition. The popcorn should be completely covered in the warm marshmallow mixture.
8. Now pour the popcorn onto a cookie sheet covered with parchment paper, Use the spatula to even the popcorn out on the cookie sheet.
9. Once the popcorn is covered in marshmallow mixture it is time to add the M & Ms.   You want the marshmallow mixture to still be warm and sticky so the candy will stick to it.
10. Allow the popcorn to cool. Break apart into pieces and serve.