

Make Colors and Flavors POP with Glaze Pop®!

Add a surge of excitement to your popcorn! Colors come alive and flavors are bolstered thanks to the unique combination of Glaze Pop® and Corn Treat Mix.



How is it done?

For Corn Treat Mixers - simply directly replace the white sugar in the recipe with Glaze Pop and follow the standard corn treat cooking instructions.

For a smaller, 8-oz. Kettle, here is how.

- Turn on light and kettle heat
- Allow kettle to heat up for 5 minutes
- Take you Mega Pop® Glaze Popcorn/Oil Kit and dump into the kettle
Note: If you are using a Popcorn/Salt/Oil kit - cut a small corner of the kit to release all the salt. You only want to put in the corn and oil.
- Pour in 4-oz. of Glaze Pop® (1/2 cup).
- Close the kettle lid and leave popper doors open
- When rapid popping stops, dump the popcorn out of the kettle
- Repeat if desired

Tip 1: When making more than one flavor, start with the lightest color first.

Tip 2: For other size batches, the amount of Glaze Pop® you put in is half the size of the kettle.
For example: 8-oz Popper = 4-oz. of Glaze Pop®

Here are some of our must-try recipes:

A fun and flavorful fruity mix is **Red Strawberry Glaze Pop®** combined with **Basic Corn Treat Mix**. Plus, the color would make for a great Valentine's Day red.

For breast cancer awareness month, use **Cherry Pink Glaze Pop®** in combination with the **Basic Corn Treat Mix** to create a vibrant pink color.

Mouths will water for Maple Syrup Popcorn made with **Maple Glaze Pop®** and **Basic Corn Treat Mix**. Try adding in walnuts for an unforgettable recipe.

Refreshing **Vanilla Latte** is our newest Glaze Pop® flavor. Make it even more rich and enticing by mixing it with the **Basic Corn Treat Mix**.

Milk Chocolate Glaze Pop® with **Silky Chocolate Corn Treat Mix** makes the most decadent chocolate popcorn mix.



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