

# Paradise Recipe



## **Festive Popcorn Balls**

6 cups popped corn.

1/4 cup (2 ounces) Glace Whole Red Cherries, cut into halves.

1/4 cup (2 ounces) Glace Whole Green Cherries, cut into halves.

1/4 cup whole blanched almonds.

1/4 cup pecan halves.

1/4 cup walnut halves.

1/2 cup sugar.

1/3 cup light corn syrup.

3 tablespoons butter or margarine, cut into pieces.

1/2 teaspoon vanilla.

2 dashes salt

Combine popped corn, Glace Cherries, almonds, pecans and walnuts in large bowl; toss. Mix sugar, corn syrup, butter, vanilla and salt in large saucepan; heat to boiling. Reduce heat and simmer, uncovered, 2 minutes. Quickly pour over popped corn mixture and toss with large spoons until ingredients are well coated. Let stand for a few minutes until mixture is cool enough to handle. Shape into balls with buttered hands. Cool on buttered waxed paper.

Makes 8-10 popcorn balls.