



### **Rosemary-Parmesan Popcorn with Black Pepper**

- 1 tablespoon canola oil
- 1 cup popcorn kernels
- 2 tablespoons unsalted butter, melted
- 1/3 cup finely grated Parmesan
- 2 tablespoons chopped fresh rosemary
- 3/4 to 1 teaspoon freshly-ground black pepper (start on the low end, taste and adjust)
- 1/2 to 3/4 teaspoon kosher salt (start on the low end, taste and adjust)

Heat the oil in the bottom of a large, heavy stock pot or Dutch oven over medium-high heat. Add the popcorn kernels, cover the pot with a tightly fitted lid and shake the pot to coat the kernels in the oil. With the lid closed, continue cooking over medium-high heat, shaking the pot occasionally, until the popping slows down and almost stops.

Transfer the popcorn to the biggest bowl you have. Drizzle the melted butter over the popcorn and stir to distribute the butter. Add the cheese, rosemary, pepper and salt; stir to distribute.