

How I Make Buttery, Cheesy Popcorn That Rivals the Stuff at the Theater

If there's one snack I can never make enough of, it's this



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10 min

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INGREDIENTS

¾ cup popcorn kernels (or about 10-12 cups popped popcorn)
2 tablespoons vegetable oil (for popping)
3 tablespoons unsalted butter, melted
... cup cheddar cheese powder (you can find this online or in the spice aisle)
¼ teaspoon salt (optional, to taste)
... teaspoon garlic powder for an extra kick
A pinch of cayenne or smoked paprika if you like heat
Nutritional yeast for a cheesy, dairy-free alternative

DIRECTIONS

1. Step 1: Pop the Popcorn! heat the oil in a large, heavy-bottomed pot over medium heat. When the oil is hot, I add a couple of kernels and cover the pot. Once those pop, I add the rest of the kernels and shake the pot to spread them out. I cover it loosely and let it pop, shaking occasionally, until the popping slows to about 2 seconds between pops.
2. Once it's done, I immediately pour the popcorn into a large mixing bowl to cool slightly.
3. Step 2: Melt the Butter! While the popcorn cools, I melt the butter in a small saucepan or microwave-safe bowl. This step is key because the butter helps the cheese powder stick and adds rich flavor.
4. Step 3: Coat and Season! drizzle the butter over the popcorn and toss it gently to coat. Then I sprinkle in the cheese powder, a little at a time, tossing between additions to make sure it distributes evenly. If I'm adding garlic powder or other spices, I do that here as well.
5. Taste and add salt if needed - the cheese powder can already be salty, so adjust to your preference.
6. Step 4: Serve or Store! serve the popcorn immediately while it's still warm and crispy. If I'm making it ahead, I let it cool completely and store it in an airtight container for up to 2 days.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-i-make-buttery-cheesy-popcorn-that-rivals-the-stuff-at-the-theater/>