

Zesty Dill Pickle Popcorn - The Ultimate Savory Snack Upgrade

? Dill Pickle Popcorn - A Tangy Twist on Snack Time



TIME
10 min

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INGREDIENTS

5 cups plain popcorn, pre-popped (air-popped or stovetop)

1/4 cup coconut oil, melted

1 tablespoon white vinegar

1 1/2 teaspoons dried dill weed, chopped

1/4 teaspoon ground coriander

1/4 teaspoon ground mustard

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

1/3 teaspoon popcorn salt (or fine sea salt to taste)

? Ingredient Notes & Swaps:

Popcorn: Make sure it's plain! Buttered or flavored versions may interfere with the pickle spice magic.

Coconut Oil: Adds richness-sub with avocado oil or melted vegan butter if you prefer.

White Vinegar: Brings the essential pickle punch. Apple cider vinegar works too.

Dill: Dried dill is best here for even distribution and lasting flavor.

??? How to Make Dill Pickle Popcorn:

Pop the corn: Use air-popped or stovetop popcorn and place in a large mixing bowl.

Mix the magic: In a small bowl, melt the coconut oil, then whisk in the vinegar, dill, and all spices.

Coat it: Drizzle the flavorful oil mixture over the

popcorn while tossing with a large spoon or your hands to ensure every kernel gets love.

Taste and adjust: Sample a few kernels and add more salt or dill to taste. Serve immediately and enjoy that tangy crunch!

? Tips for Popcorn Perfection:

Toss thoroughly: Don't just pour and walk away-toss to distribute flavor evenly.

Use a wide bowl: Easier to mix without crushing the popcorn.

Fresh is best: Serve soon after tossing to enjoy the crisp texture and vibrant flavor.

? Serving Suggestions & Pairings:

Beer Cheese Dip for a bold, pub-style snack board

Sheet Pan Quesadillas for game night

Monster Cookie Energy Balls for a sweet-and-savory combo

Dorito Casserole if you're craving full-on comfort food contrast

Cheesy Hot Dip for crowd-pleasing appetizers

? Storage Tips:

Best enjoyed fresh, but you can store leftovers in a zip-top bag or airtight container for up to 2 days.

To refresh: Toss in a warm oven for 5 minutes to crisp it back up.

? More Snackable Favorites:

Beer Cheese Dip

Monster Cookie Energy Balls

DIRECTIONS

1. Pop the corn: Use air-popped or stovetop popcorn and place in a large mixing bowl.
2. Mix the magic: In a small bowl, melt the coconut oil, then whisk in the vinegar, dill, and all spices.
3. Coat it: Drizzle the flavorful oil mixture over the popcorn while tossing with a large spoon or your hands to ensure every kernel gets love.
4. Taste and adjust: Sample a few kernels and add more salt or dill to taste. Serve immediately and enjoy that tangy crunch!
5. ? Tips for Popcorn Perfection: Toss thoroughly: Don't just pour and walk away-toss to distribute flavor evenly.
6. Use a wide bowl: Easier to mix without crushing the popcorn.
7. Fresh is best: Serve soon after tossing to enjoy the crisp texture and vibrant flavor.
8. ? Serving Suggestions & Pairings: This popcorn shines on its own, but also pairs like a dream with:
9. Beer : Cheese Dip for a bold, pub-style snack board
10. Sheet : Pan Quesadillas for game night
11. Monster : Cookie Energy Balls for a sweet-and-savory combo
12. Dorito : Casserole if you're craving full-on comfort food contrast
13. Cheesy : Hot Dip for crowd-pleasing appetizers
14. ? Storage Tips: Best enjoyed fresh, but you can store leftovers in a zip-top bag or airtight container for up to 2 days.
15. To refresh: Toss in a warm oven for 5 minutes to crisp

it back up.

16. ? More Snackable Favorites: Beer Cheese Dip
17. Monster : Cookie Energy Balls
18. Sheet : Pan Quesadillas

SWAPS & NOTES

& Swaps Popcorn: Make sure it's plain!

Buttered or flavored versions may interfere with the pickle spice magic.

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

Original recipe: <https://chefmaniac.com/zesty-dill-pickle-popcorn-the-ultimate-savory-snack-upgrade/>

Coconut Oil: Adds richness-sub with avocado oil or melted vegan butter if you prefer.

White Vinegar: Brings the essential pickle punch.