

# DILL PICKLE POPCORN



CANADA AGRICULTURE AND FOOD  
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If you're a dill pickle lover, this tangy and savoury recipe is for you!

## Ingredients

### For the popcorn:

- ½ cup (125 mL) popcorn kernels
- 2 tbsp (30 mL) canola oil

### For the popcorn topping:

- 2 tbsp (30 mL) dill pickle juice
- Spray bottle (optional)
- 1 ½ tsp (7.5 mL) dried dill weed
- 1 tsp (5 mL) garlic powder
- 1 tsp (5 mL) onion powder
- 1 tsp (5 mL) nutritional yeast
- ½ tsp (2.5 mL) dry mustard powder
- ½ tsp (2.5 mL) salt

## Preparation

### For the popcorn:

**Note:** This recipe uses the microwave Pro Pop Popper, but please feel free to use your preferred popcorn maker.

1. Place canola oil and popcorn kernels into the base of the popper. Mix until all of the kernels are coated in oil. Place the lid on the bowl, then microwave for approximately three minutes. Cooking time will vary depending on the microwave; cooking is complete when the rate of popping slows down to one to two seconds between popping. Don't overcook or the popcorn will burn!
2. Using oven mitts, carefully take the popper out of the microwave; the bowl will be hot!
3. Put the popcorn in a large bowl and set aside.

### For the popcorn topping:

1. Pour the dill pickle juice into a small spray bottle (if using). Otherwise, place in a small bowl.
2. In another small bowl, mix the dill weed, garlic and onion powder, nutritional yeast, dry mustard powder and salt.
3. If using the spray bottle, spray the juice evenly over the popcorn. If not using, drizzle the juice evenly over the popcorn.
4. Sprinkle the dry mixture over the popcorn and toss with a large spoon to coat the popcorn evenly.
5. Transfer small handfuls to popcorn bags and enjoy!

**Yield:** Approximately 12 cups of popcorn.