

Butter Up

Popcorn for your next movie night



The time-honored French lemon-and-brown-butter sauce known as *beurre meunière* often dresses steamed vegetables and sautéed fish. At San Diego's [Saltbox Dining & Drinking](#), chef Simon Dolinky uses it to transform the cinema-house favorite: popcorn. Add a squeeze of lemon juice and herb-laden finish of thyme and parsley to offset the rich sauce. Have the popcorn star in an upcoming movie marathon, award-show screening or sports final.

Brown-Butter-and-Lemon Popcorn

Recipe adapted from Simon Dolinky, Saltbox Dining & Drinking, San Diego, CA

Yield: 6 cups

INGREDIENTS

2 sticks unsalted butter

2 tablespoons finely chopped fresh thyme, divided

1½ tablespoons finely chopped flat-leaf parsley

1½ tablespoons fresh lemon juice

½ cup vegetable oil

2 cups popcorn kernels

¼ cup thinly sliced chives

Salt and freshly ground black pepper

DIRECTIONS

1. In a medium saucepot set over medium heat, add the butter and cook until it turns golden brown and smells toasted, about 8 minutes. Add 1½ tablespoons of the thyme and the parsley and cook for 10 seconds. Slowly add the lemon juice and set aside.

2. In a large stockpot set over medium heat, add the vegetable oil and the popcorn kernels. Cover the pot with a tight-fitting lid. Once the corn starts to pop (about 5 minutes), shake the pot constantly until the popcorn has finished popping (5 to 7 minutes more). Remove the pot from the heat, carefully remove the cover and toss the popcorn with the chives, the remaining ½ tablespoon of thyme and the reserved brown-butter sauce. Season with salt and pepper and serve.
