

# Resource 9.

## Popcorn Making

### Introduction

Cooking popcorn kernels over a campfire using sieves is a fascinating cooking activity. You can see the individual kernels burst open and the sieves start to fill up. Think about all the science conversations and questions that will be stimulated watching these little explosions.

The resulting flavour is usually a little smoky which adds to the experience.

### Preparation

You will need:

- a sieve popcorn cooker (use two sieves attached to a pole)
- dried corn kernels
- large bowl
- cups
- fire gloves
- cooking fire – with embers not flames

### Step 1

Pour the corn kernels into your sieve popcorn maker.

Use approximately the amount shown in the picture as this will fill half the sieve when popped.



### Step 2

Close the second sieve over the top and secure it with wire or an 'O' ring.



### Step 3

Hold the sieve popcorn maker over the embers of the fire. Give the pole a gentle shake to move the kernels around and wait for the popping to start – when this happens will depend on the heat of the embers!

If nothing is happening after a couple of minutes you may need to create some warmer embers.

Take the popcorn maker off when the popping slows down and it looks like most kernels have popped.

If you can't resist putting some extra heat into the popcorn by cooking it over flames, this may be the result!



### Step 4

Release the top sieve and pour the popcorn into bowl.

Be careful – the sieves and wire fastenings will remain hot for a while.



### Step 5

Scoop out the popcorn and serve...



### Step 6

... and enjoy!

You can add flavourings but we think the popcorn's smoky flavour is best.

