

trendspotting

SNACK SMACKDOWN



Salty, crunchy, chewy, creamy or sweet, snack food has a fundamental appeal. But as a delivery system for 24-hour satisfaction, it keeps changing form. Here's the latest from the universe of snacks.

By Christine Quinlan

SPICY JAPANESE POPCORN

- 2 sheets nori (dried seaweed), crumbled
- 2 tablespoons toasted sesame seeds
- 1 tablespoon togarashi chile seasoning
- 1 tablespoon kosher salt

In a food processor, pulse all of the ingredients to a fine powder. Toss with buttered popcorn. —Grace Parisi



DILL PICKLE POPCORN

- 1 tablespoon coriander seeds
- 1 tablespoon kosher salt
- ½ teaspoon mustard seeds
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon dill seed
- ½ teaspoon citric acid (available online at williams-sonoma.com)
- 1 teaspoon dried dill

In a spice grinder, pulse all of the ingredients to a fine powder. Toss with buttered popcorn. —GP

EACH RECIPE MAKES ENOUGH FOR 5 QUARTS OF POPCORN

RANCH DRESSING POPCORN

- ¾ cup plus 2 tablespoons buttermilk powder
- ¾ cup nutritional yeast
- 1 tablespoon onion powder
- 1 tablespoon kosher salt
- ½ teaspoon freshly ground pepper

In a food processor, pulse all of the ingredients to a fine powder. Toss with buttered popcorn. —GP

POPCORN BUCKET LIST

IN STORES

Angie's Popcorn The not-too-sweet small-batch kettle corn is excellent; even the low-calorie version is tasty. From \$4 for 7 oz.; angiespopcorn.com.

CC Made Pastry chef Cassandra Chen concocts salty-sweet flavors like caramel with pistachios or almonds. \$4 for 3 oz.; ccmade.com.

Halfpops The semi-popped kernels are like the crunchiest bits from the bottom of a popcorn bucket. \$24 for sixteen 2-oz bags; halfpops.com.

AT HOTELS

Bardessono Hotel Chef Victor Scargle flavors his popcorn with kaffir lime at the Yountville, California, hotel's Lucy restaurant. bardessono.com.

Calistoga Ranch The Napa Valley resort serves jalapeño-bacon and maple-caramel popcorn at its weekly movie nights. calistogaranch.com.

Four Seasons Resort, Vail Guests receive caramel corn and a mini bottle of local bourbon when they check in. fourseasons.com.



IN THE MICROWAVE
Just add kernels;
no oil needed.
\$22.50; williams-sonoma.com.