

Grandpa Mecham's Caramel Corn

Grandpa Mecham used to make this wonderful caramel corn. He boasted that it was great to eat, even with false teeth! I guess it is. .

Ingredients:

- 2 cubes butter
- 1 pkg. marshmallows
- 2 cups brown sugar

Procedure:

In a bowl boil butter, marshmallows, and brown sugar in the microwave for 3 minutes or until the sugar is dissolved. Stir in plain popped corn. Spread on wax paper to cool.

Notes:

What a nice surprise that it is one of the easiest caramel corns I've ever made