

## Hamilton Beach® Gourmet Popcorn Popper

### Good Thinking. Features:

**Flavored Popcorn in Three Easy Steps** – Make your favorite gourmet popcorn at home with a popper and flavor tumbler in one. Simply pop the corn with the traditional stirring arm, then tilt the bowl on its stand, add flavoring and tumble.

**Even Coating** – Whether it's sweet and salty kettle corn or cheesy popcorn, get the best flavor with even coating. Internal ribs similar to commercial models create the tumbling action that makes for consistent coating.

**Party-Perfect Amount** – Give your guests a tasty treat at your next gathering. Pop up to 18 cups of corn in one cycle and tumble up to 12 cups at once.

**Easy Cleanup** – The removable bowl is dishwasher safe. The base and stirring arm can quickly be wiped clean with a damp sponge.



#### Product Name/MSRP

Hamilton Beach® Gourmet Popcorn Popper  
(Model 73304)  
MSRP: \$79.99

**Availability:** November 2016

**Toll-Free Number and Website:** 800-851-8900; [hamiltonbeach.com](http://hamiltonbeach.com)

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### Recipe from our Kitchen

#### Parmesan Italian Popcorn



#### Ingredients

- 1/3 cup popcorn kernels
- 1 tablespoon vegetable oil
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon garlic salt
- 1/2 teaspoon dried oregano
- 1/4 teaspoon dried basil
- 2 tablespoons melted butter

#### Directions

1. In a small bowl, combine Parmesan cheese, garlic salt, oregano and basil.
2. Pop the popcorn according to product directions and move to tumbling position.
3. Gradually sprinkle Parmesan mixture into bowl and tumble for 1 minute.
4. Gradually drizzle melted butter into bowl and tumble for 3 minutes.

*All recipes are created, tested and approved by the Hamilton Beach Test Kitchen.*