

The Great Popcorn Experiment



Procedure for each oil:	<ol style="list-style-type: none"> 1. Set on saute, MORE. 2. When display reads HOT, add oil, butter, and lid. 3. Start timer - let oil heat for 1 minute, then add 2 kernels. 4. Timer still going - "time single kernels popped" is when at least 1 of 2 kernels popped 5. Timer still going - after first pop, half cup kernels were added. (If there was no pop, 1/2 cup kernels were added at the 6:00 mark) 6. When popping slowed, pot was removed and timer stopped. <i>Times listed below are from start at step 3 through stop at step 6.</i>
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Oil Smoke Point * = not labeled - guesstimate	Amounts Used	Time single kernels popped	Time at next pop and time stopped	Popped	Unpopped
Almond 495° F	2 TBS Oil 1 TBS Butter	2:35	4:38 next pop 7:30 stopped	6 cups	1/8 cup
Avocado 490° F	2 TBS Oil 1 TBS Butter	NO POP	7:36 first pop 9:00 shook 10:00 stopped	0 cups	1/2 cup
Canola 400° F*	2 TBS Oil 1 TBS Butter	3:09	4:20 next pop 5:20 shook 5:29 next pop 8:00 stopped	9 cups	Few kernels
Coconut (Unrefined) 350° F	2 TBS Oil 1 TBS Butter	5:40	6:30 next pop 8:25 stopped	10 cups	Few kernels
Grapeseed 390° F*	2 TBS Oil 1 TBS Butter	5:50	8:00 next pop 10:00 stopped	1 cup	1/2 cup
Olive EV 325°-375° F*	2 TBS Oil 1 TBS Butter	2:50	5:03 next pop 7:30 stopped	5 cups	1/4 cup
Peanut 450° F*	2 TBS Oil 1 TBS Butter	NO POP	7:42 first pop 8:00 shook 10:000 stopped	1 cup	~ 1/2 cup
Vegetable 400°-450° F*	2 TBS Oil 1 TBS Butter	4:23	6:20 next pop 9:00 shook 10:00 stopped	6 cups	~ 1/4 cup

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Information above does not guarantee results.

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*Butter used - Wegman's Unsalted Butter - Sweet Cream