

# The Great Popcorn Experiment 2.1



<p>Procedure for each oil:</p>	<ol style="list-style-type: none"> <li>1. Set on saute, MORE.</li> <li>2. When display reads HOT, add oil, butter, and lid.</li> <li>3. Start timer - let oil heat for 1 minute, then add 2 kernels.</li> <li>4. Timer still going - "time single kernels popped" is when at least 1 of 2 kernels popped</li> <li>5. Timer still going - after first pop, 1/4 cup kernels were added.</li> <li>6. When popping slowed, pot was removed and timer stopped.</li> </ol> <p><i>Times listed below are from start at step 3 through stop at step 6.</i></p>
--------------------------------	--

<b>Oil</b> Smoke Point * = not labeled - guesstimate	<b>Amounts Used</b>	<b>Time single kernels popped</b>	<b>Time at next pop and time stopped</b>	Popped	Unpopped
<b>Avocado</b> 490° F	2 TBS Oil 1 TBS Butter	3:04	6:56 next pop 9:34 stopped	4 1/4 cup (2.3 oz)	Few Kernels
<b>Canola</b> 400° F*	2 TBS Oil 1 TBS Butter	4:59	7:00 shook 8:56 next pop 10:00 shook 12:00 "MORE" 14:00 shook 14:30 lift lid 17:00 stopped	3/4 cup (.6 oz)	just under 1/4 cup
<b>Coconut (Unrefined)</b> 350° F	2 TBS Oil 1 TBS Butter	2:52	4:30 next pop 5:30 shook 6:00 lift lid 8:26 stopped	5 cups (2.5oz)	Few kernels
<b>Olive EV</b> 325°-375° F*	2 TBS Oil 1 TBS Butter	2:54	6:15 shook 6:44 next pop 8:39 stopped	4 1/2 cups (2.4oz)	Few Kernels
<b>BUTTER ONLY</b> 280°-350° F*	3 TBS butter	NO POP	5:00 all in 6:45 shook 7:00 lift lid 8:04 first pop 10:00 shook 12:40 "MORE" 14:45 shook 16:00 stopped	1/3 cup (.4 oz)	1/4 cup

The Great Popcorn Experiment conducted by Sisters Under Pressure January 19th 2017.

Information above does not guarantee results.

[www.sistersunderpressure.com](http://www.sistersunderpressure.com)

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