



AUTHENTIC

*Jacob Bromwell*

SINCE 1819

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# RECIPIES AND HOW TO USE POPPERS & ROASTERS

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ORIGINAL  
POPCORN POPPER

HEALTHY  
POPCORN POPPER

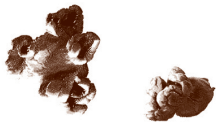
SIGNATURE  
CHESTNUT ROASTER

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Since 1819, our Popcorn Poppers  
and Chestnut Roasters have been  
bringing smiles to families just like yours.

# HOW TO USE



## Original Popcorn Popper

**STOVE TOP COOKING:** Before use, rub pan with oil to season. Add 4 oz. of popcorn kernels to the popper, be sure to hold popper 2-3 inches above heat, then shake the pan until corn stops popping. Remove from heat, turn popper upside down and shake to release any unpopped kernels and enjoy!

**OPEN FIRE COOKING:** Use the same directions as above, but hold the popper 2-3 inches above the flame. Remove the pan from the flame when the popping begins to stop.

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## Healthy Popcorn Popper

**STOVE TOP COOKING:** Enjoy making this healthy snack without adding oil! Add 4 oz. of popcorn kernels to the popper, be sure to hold popper 2-3 inches above heat, then shake the pan until corn stops popping. Remove from heat, turn popper upside down and shake to release any unpopped kernels and enjoy!

**OPEN FIRE COOKING:** Use the same directions as above, but hold the popper 2-3 inches above the flame. Remove the pan from the flame when the popping begins to stop.

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## Signature Chestnut Roaster



1. First, rinse and clean the chestnuts with water.
2. Choose the best chestnuts (do not use cracked/moldy chestnuts)
3. On one side of each chestnut, use a sharp knife and cut an 'X' through the shell, piercing the shell just a bit. The 'X' makes it easy to peel and allows air to escape.
4. Place the chestnuts in the body of your chestnut roaster so that the 'X' on each chestnut is facing up.
5. Hold your chestnut roaster so that it is at the top part of the open fire for about 25-45 minutes (heating times may vary).
6. Every 15 minutes, stir the chestnuts and shake the pan so that they move around in the body of your chestnut roaster.
7. Keep in mind that adding oil is not needed, as chestnuts cook in their own natural oil.
8. Once the cook time is up, let the chestnuts cool just to the point to where they are not too hot to touch. Peel with your fingers, and enjoy!

# RECIPES

## Homemade Cracker Jacks

- 1/2 cup butter
- 3 quarts unsalted popped popcorn
- 1/2 cup brown sugar
- 1 cup unsalted peanuts

Preheat oven to 350 degrees fahrenheit. Cream together butter and brown sugar until its light and fluffy. In a separate bowl, toss popcorn and peanuts together and combine with the butter and brown sugar concoction. Spread on a large baking sheet in a single layer and bake for 10 minutes or until nice and crispy.

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## Cheery Cherry Popcorn

- 2-1/2 quarts air-popped popcorn
- Butter flavored spray
- 1 package cherry-flavored gelatin

Preheat your oven to 350 degrees fahrenheit. Throw popped popcorn into a huge bowl and coat with butter-flavored spray. Then, sprinkle with gelatin and place the gigantic bowl into the oven for 5 minutes.

Once properly baked, the gelatin will melt, creating an ooey gooey, cherry-flavored snack for you to enjoy.

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## Candied Chestnuts

- 1 lb. fresh chestnuts
- 1 teaspoon vanilla extract
- 12 cups water
- 1 tablespoon rum or cognac
- 2 cups sugar or Grand Marnier

Lightly roast and peel the chestnuts, but be careful not to break 'em! In a large pot, heat water and sugar and add the chestnuts once the water begins to boil. Turn down the heat after they've been added, cover, and let them cook for about 3 hours. Remove the lid and continue to let simmer until the syrup becomesthick, and be sure to stir occasionally to keep the chestnutscoated. Add the vanilla extract and liquor and let them cool off. Chestnuts can be stored in a jar, refrigerated, for up to 2 weeks.

## Lifetime Guarantee

The products that brought pleasure into the homes of Americans more than 190 years ago remain fundamentally unchanged today. Jacob Bromwell handcrafts each product for your family just the way we've done it for generations. If you're not 100% satisfied we'll offer you a complete refund along with the lifetime guarantee offered with all of our Jacob Bromwell products.

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