

# GEMÜTLICHKEIT

*We bottled that feeling*

## INGREDIENTS

About 6 cups  
popped popcorn,  
still hot

4 tablespoons unsalted butter,  
melted

1 teaspoon  
Aleppo pepper

2 teaspoons Kosher salt

## SPICY ALEPPO PEPPER POPCORN

SERVES 3 TO 4, EASILY MULTIPLIED

*Wine Pairing Suggestion: Big Fire Pinot Gris*

Serve this spicy popcorn for a pre dinner snack with chilled glasses of Big Fire Pinot Gris and all of your friends will be happy. Who can resist? I don't care for microwave popcorn so I pop it on the stove the old fashioned way.

1. Stir the Aleppo pepper and salt into the melted butter.
2. Toss the hot popcorn with the seasoned butter well and serve immediately in a big bowl.

That's it – easiest recipe ever!

**R·STUART & C.**  
..... WINERY .....