

Touchdown Treat

Makes about 16 servings.

Each serving contains 176 calories, 4.9 grams (g) fat, 33 g carbohydrates and 2.3 g fiber.

- 4 quarts popped popcorn
- 1 cup unsalted cocktail peanuts
- 1 cup seedless raisins
- 1 cup honey
- ½ cup water
- 1 tablespoon lemon juice

In a large buttered bowl, combine popcorn, peanuts and raisins. Keep warm. Combine honey, water and lemon juice in a saucepan. Bring to a boil; cook and stir over medium heat until mixture reaches 250 degrees, or hard ball stage on a candy thermometer. Pour over popcorn; toss to mix thoroughly. Turn onto a buttered jelly roll pan or large baking pan. Bake in a preheated 300 degree oven for 20 minutes, stirring occasionally.
