

Pop Corn Balls (Grandma Zeller)

Bonnie Whillock (Zeller), e-mail message to Michael Miller

Here is a recipe with a wonderful memory of the farm my Dad, Roger Zeller, sent me today to share with everyone. He grew up in Elgin, North Dakota.

"Popcorn balls, such as these, were a real treat on cold North Dakota winter nights. The dried popcorn, on the cob, was stored in the barn and my brother and I would clothe ourselves for the bitter cold, go to the hayloft and shell the corn. Once the corn was shelled, and popped on the wood stove, Mother turned out the most enjoyable popcorn balls. At holiday time the food coloring adds a festive touch."

2 cups sugar
1 cup white syrup
2 tbsp. butter or margarine
2 tsp. cream of tartar

Boil all together to soft ball stage. Remove from heat. Add 1 tsp. baking soda and stir thoroughly. (optional: add food coloring - pour over 14 cups of pop corn).

Grease hands with butter or margarine and form into fist size balls. Place on wax paper and allow to cool.