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# You've Got To Taste This

DELICIOUS DISCOVERIES, MUST-COOK RECIPES, AND FUN FOOD FINDS



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September 10, 2008

## Kernel Season's Popcorn Seasonings

By Jim Sheetz



My 11 year old loves various name brand, Ranch and cheese flavored corn chips and crackers, but he does not get to eat them very often. The problem is, he is very sensitive to artificial colors that are so common in store-bought snacks. I found a great solution. One day while shopping on the snack aisle, I noticed a line of popcorn seasonings from [Kernel Season's](#) that looked very useful since they have no artificial colorings, no MSG, and all natural flavors. Fourteen flavors are available on their [website](#). My store only carries White

Cheddar (my favorite), Parmesan & Garlic, Ranch, and Butter. They taste great on popcorn, but one day I decided to try making homemade Ranch corn chips to give my son a rare treat.

I put a big handful of chips in a large zipper bag, sprinkled between 1/2 and 1 teaspoon of the Ranch powder over them, sealed the bag then shook for 5-10 seconds to coat. They were a hit! You can use the powder on just about any chips, crackers or even cooked vegetables. This can

## About the Blog



Whether it's a sampling of dark chocolate, the signature dish at a favorite dive, or last night's dinner recipe, we're compelled to share our delicious discoveries with fellow food lovers. Try our favorites, then tell us a few of your best food finds. Enjoy!

3 Points Per Serving

BRILLIANT *sweetness.*

Roll over for this delicious recipe.

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save money, too; plain corn chips are usually much cheaper than the flavored variety, and one 2.85 oz container of powder should go a long way.

Bonus tip: Sometimes it helps to shake the bag around before adding the spices. This builds up a static charge that causes the powder to stick more evenly.

Posted at 01:25 PM in [Herbs, Spices & Flavorings](#) | [Permalink](#)



Comments

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OMG!!!! I have tried several of these. They are all great! You should try the savory seasonings on any kind of potato, fish or poultry. Yes it is great on popcorn but you should try it on other foods too. This is my new favorite thing. However, I have not tried any of the sweet kinds yet.

Posted by: [Linette](#) | [December 02, 2008 at 12:12 PM](#)

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You've got to ask your store to stock the Nacho Cheese variety. It's the greatest. Sometimes we even use half white cheddar and half nacho cheese on our popcorn.

Posted by: [Linda L](#) | [September 18, 2008 at 11:01 AM](#)

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