

Campfire popcorn in a sieve

Introduction

Cooking popcorn kernels over a campfire using sieves is a fascinating cooking activity. You can see the individual kernels burst open and the sieves start to fill up. Think about all the science conversations and questions that will be stimulated watching these little explosions. The resulting flavour is usually a little smoky which adds to the experience.

Environmental and health & safety considerations:

Consider the environmental impact of preparing, carrying out & completing this activity. Could this impact be reduced? Follow your usual operating procedures and carry out appropriate risk benefit assessments.



Step 1 Pour the corn kernels into your popcorn maker and fasten it shut. Use approximately the amount shown in the picture as this will fill half the sieve when popped.

Step 2 Close the second sieve over the top and secure it with wire or an 'O' ring.



Step 3 Hold the sieve popcorn maker over the embers of the fire. Give the pole a gentle shake to move the kernels around and wait for the popping to start - when this happens will depend on the heat of the embers! If nothing is happening after a couple of minutes you may need to create



some warmer embers. Take the popcorn maker off when the popping slows down and it looks like most kernels have popped.

Step 4 Release the top sieve and pour the popcorn into bowl. Be careful - the sieves and wire fastenings will remain hot for a while.



Step 5 Scoop out the popcorn and serve... and enjoy!

Disclaimer: Muddy Faces cannot take any responsibility for accidents or damage that occurs as a result of following these activities. You are responsible for making sure that each activity is conducted safely.

Campfire popcorn in a pan



If you want popcorn to eat as a tasty snack for a number of people, we recommend you use a pan or popcorn net as this creates a tastier, and less smoky, result.

You can add flavours such as sugar or cinnamon by sprinkle directly over the warm popcorn.



Step 1 Pour in enough cooking oil to coat the bottom of the pan (you can also melt butter in the hot pan). Heat the oil up with 3 corn kernels in it, and only once you hear these pop take the pan off the fire. Add the rest of the kernels and give them a swish around to cover them in oil.



Step 2 Replace the lid and count for 30 seconds (everyone can join in) before placing the pan back over the heat. This allows all the kernels to warm up to near-popping temperature, which should help more of the kernels pop at the same time, leaving less un-popped kernels.



Step 3 Return the pan, with the lid on, to the fire. From time to time give the pan a little shake to prevent the kernels burning, as there may be hot spots over the embers.

Step 4 When the kernels start popping, give the pan a shake once in a while - but avoid taking the pan off the heat for too long - just a few seconds at a time.

Tip: keep hold of the lid whilst shaking the pan. Not always easy when campfire cooking but if possible, try keeping the lid slightly ajar to let out the steam as the kernels start to pop. It makes the popcorn a little drier and crisper.



Step 5 Remove the pan and put it in a safe place to cool for a short while and until you are sure all the popping has finished. Keep shaking throughout this process to avoid the popcorn burning on the bottom of the pan.

Step 5 Use a ladle or cup to serve into bowls or cups. Allow to cool if serving melted butter or sugar as they can cause severe burns.