



Popcorn that **POPS**

Jean Arnold, founder of 479° Popcorn, has put pop back into popcorn. Thanks to her fond memories of snacking on her mother's homemade popcorn and her culinary training at Le Cordon Bleu, Arnold has created complex and luxurious flavors that tango on your tongue.

We tasted the spiciest of the eight flavors available: Chipotle Caramel and Almonds, Pimentón de La Vera, and Madras Coconut Curry.

Pimentón de la Vera, a perfectly crisp popcorn, is fragrant with smoked paprika, mildly sweet, with a hint of onion and a little kick. It would be perfect with salad, soup or a good Spanish film. The Madras Coconut Curry and Cashews will give you that warm, cozy feeling with its robust curry-coconut infused flavor and medium heat, all of which make for a unique and memorable combination. Last, but definitely not least, the Chipotle Caramel and Almonds pops with decadence as soon as the caramel and almond aroma hits your nose. The tingling heat from organic ancho chiles will surprise you, while your mouth is filled with the savory, rich, sweet and notable crunch. Perfect for a day at the beach or a great gift for anyone who loves traditional caramel popcorn.

—Michelle Efrein