

### Organic Gourmet Popcorn: Poppin' & Hoppin'

CAPSULE REPORT: Whether you want to pop it yourself or buy it ready-to-eat, 479° Popcorn is a treat every popcorn lover should try. Whether you like sweet or savory popcorn, there's a gourmet flavor for you.

The popcorn is hand-crafted in small batches in heavy copper kettles. While still warm, the popped corn is tossed with with organic caramel and sweet seasonings to create Chipotle Caramel + Almonds, Fleur de Sel Caramel, Ginger Sesame Caramel and Vietnamese Cinnamon Sugar.

Or, try the savory flavors, which are just as exciting: Alderwood Smoked Sea Salt, Black Truffle + White Cheddar, Madras Curry Coconut + Cashews, and Pimenton de La Vera (smoked paprika with tomato and onion).

With complex and heady flavors, 479° Popcorn is a better-for-you indulgence (popcorn is a whole-grain food, and the savory flavors add nothing unsavory to your diet). They're nicely gift-boxed for you, for your Valentine and for all the gift occasions that pop up during the year.

#### 479° Popcorn Overview

There are so many people who go into the artisan food business because they love food. The question is, does the marketplace really need another line of jams, cookies, brownies or barbeque sauce?

But in our opinion, Jean Arnold, founder of 479° popcorn, has hit the nail on the head with her delicious, gourmet, organic and giftable popcorn line.

Jean comes from an organic popcorn heritage. Her mother popped organic-only popcorn kernels on the stovetop for snacking. Training at Le Cordon Bleu in London, over the years, Jean experimented with exotic popcorn seasonings. The result is a line where every flavor deserves to be tried, and most deserve to be treasured.

About the name: 479° Fahrenheit is the optimal temperature for popping corn.

—Karen Hochman



Classy gift boxes set the mood for the excellent products inside.

**Ginger Sesame Caramel popcorn rocks. That it's organic is a nice bonus. Photography by Hannah Kaminsky | THE NIBBLE.**

**WHAT IT IS:** Gourmet popcorn in sweet and savory flavors, available as pop-your-own or ready-to-eat.

**WHY IT'S DIFFERENT:** It's organic with pristine ingredients. The elegant packaging make it a delicious, whole-grain gift.

**WHY WE LOVE IT:** The sophisticated flavors are much more addictive than plain butter popcorn, Cheddar popcorn or whatever your current flavor is.

**WHERE TO BUY IT:** [479Popcorn.com](http://479Popcorn.com).



## Organic Gourmet Popcorn: Savory Flavors



**Black Truffle + White Cheddar popcorn turns cheese corn into a gourmet food. Photography by Hannah Kaminsky | THE NIBBLE.**

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**Madras Curry Coconut + Cashews: Almost as good as a trip to the Taj Mahal.**

Some people like savory foods, some prefer sweets, some are omnivores. On this page, we'll look at the savory flavors of 479° Popcorn.

### **Alderwood Smoked Sea Salt Popcorn**

Salted popcorn dons a cloak of sophistication, with alderwood smoked sea salt instead of supermarket sodium chloride. Alderwood salt is coarse-grained sea salt that's been smoked over Northwest red alderwood. The popcorn is drizzled with organic olive oil and tossed with the salt.

### **Black Truffles + White Cheddar Popcorn**

Holy cheese corn, Batman: Here's a popcorn that would be served by Bruce Wayne at the mansion. The distinctive aroma of black truffles beckons from the bag. The popcorn is drizzled with premium truffle oil and finished with organic white Cheddar. A light, yet most sophisticated twist on cheese corn.

### **Madras Curry Coconut + Cashews Popcorn**

The house organic Madras curry is hand-blended each week, combining chiles, paprika and turmeric. The popcorn is tossed with the curry, toasted organic coconut and whole spiced cashews for a knockout result: It's our favorite of the savories, the winner among winners.

### **Pimentòn de La Vera Popcorn**

Pimentòn de La Vera, or Spanish smoked sweet paprika, is not bland supermarket paprika and it's different from traditional Hungarian paprika. The pimientos are grown in the La Vera microclimate of Spain's Extremadura region, by the Tietar River. The pods are harvested and dried over a slow-oak fire for several weeks. The paprika is milled with heavy stone wheels. The result is a unique sweet-and-smokey flavor. Enjoy it with some flamenco music.

## **Serving Suggestions**

479° Popcorn is so much more than a snack from the box. Enjoy it that way, of course, but also:

- Serve it with cocktails
- Use it as a garnish—toss some atop salads and soups
- Use it for canapés—top a spread on a cracker or bread round with fresh herbs plus a flavorful kernel



Want to pop your own corn? You can order a popping kit instead of the pre-popped and seasoned corn. Photography by Hannah Kaminsky | THE NIBBLE.

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## 479° Popcorn: Sweet Flavors

Buttery caramel popcorn forms the basis of most of these sweet treats:

### Chipotle Caramel + Almonds Popcorn

Sweet, hot and crunchy: This alluring popcorn is Crackerjacks taken to the zenith. Substitute almonds for the peanuts, use real handmade caramel and instead of a plastic prize, spice up the ante with smokey chipotle and some ancho chile.

### Fleur De Sel Caramel Popcorn

Fleur de Sel is a delicate sea salt, a lovely counterpoint to buttery caramel (you may have noticed the proliferation of salted caramels at fine confectionery shops). When the two are combined, you get a delicious interplay of sweet and salty. As you nibble your way through the box, we invite you to pour yourself a glass of champagne and ponder the French paradox.

### Ginger Sesame Caramel Popcorn

Inspired by the flavors of Chinatown, this buttery caramel corn confection is our favorite of the sweet popcorns (we love ginger). A gentle sweetness, tingly heat and nuttiness from the toasted sesame seeds had us at "Hello."

### Vietnamese Cinnamon Sugar Popcorn

The popcorn cousin of cinnamon toast and doughnuts, this popcorn has an intense cinnamon flavor. Crunchy organic sugar add sweet counterpoint.



## Serving Suggestions

Beyond a sweet snack, try the sweet flavors as:

- Garnish on ice cream
- Garnish on icing: cakes and cupcakes, for example

Now that you're dying to try all the flavors, the news comes that you need to buy them in sampler packs, or collections. But that's good news, since everything is so delicious.

— Karen Hochman

**Every side of the box is beautifully designed. Here, the bottom of the Ginger Sesame Caramel popcorn box.**

## 479° POPCORN

*Gourmet Popcorn In Sweet & Savory Flavors*

- *Five-Flavor Sampler Boxes*  
\$35.00 Each
- *Three-Flavor Collections (Canisters)*  
\$52.00
- *Pop-It-Yourself Kit*  
\$35.00

**Purchase online\*** at [479Popcorn.com](http://479Popcorn.com)

\*Prices and product availability are verified at publication but are subject to change. Shipping is additional. These items are offered by a third party and THE NIBBLE has no relationship with them. Purchase information is provided as a reader convenience.



**Send an assortment of flavors in a gift carton.**