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What' S.U.P.?



Supporting Unlimited Possibilities, Inc.

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Halloween Popcorn Treats

Total Time: 1 hr 13 min
 Prep: 5 min
 Inactive: 1 hr
 Cook: 8 min
 Yield: 6 to 8 servings
 Level: Easy



Ingredients

Vegetable cooking spray
 3 tablespoons vegetable oil
 1/3 cup popcorn kernels
 3 tablespoons butter
 1 teaspoon pure vanilla extract
 6 cups (12-ounces) mini marshmallows
 6 fun-size caramel peanut chocolate bars (such as Snickers), cut into 1/4-inch pieces
 3 (3-inch) chocolate chip cookies, crumbled
 1/3 cup chopped salted almonds,
 1/2 cup orange and black chocolate candies (such as M and Ms)

Directions

Spray the inside of a large mixing bowl with

vegetable cooking spray, and lightly spray a baking sheet. Set aside.

In a 3 quart or larger, heavy-bottomed pan, heat the oil and popcorn over medium-high heat. Cover the pan and shake gently. Cook until all the kernels have popped, about 3 minutes. Place the popcorn in the prepared bowl. In a medium saucepan, heat the butter over low heat. Add the vanilla extract and marshmallows. Stir constantly until the marshmallows have melted and the mixture is smooth, about 5 minutes. Pour the melted marshmallow mixture over the popcorn. Using a spatula, sprayed with cooking spray, stir until the popcorn is coated. Spread the mixture over the prepared baking sheet. Sprinkle with the chocolate bar pieces, cookies, almonds and chocolate candies. Using a spatula, gently press the toppings into the popcorn. Allow the mixture to dry for 1 hour. Break into 2-inch pieces and store airtight in a plastic container.
 Serving Suggestion: Place in small plastic bags and seal with colored ribbon.

Recipe courtesy of Giada De Laurentiis

Advertisement

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Did you know...

One quarter of all candy sold annually in the U.S. is purchased for Halloween.

The American Halloween Tradition of "Trick-or-treating" probably dates back to the early All Souls' Day parades in England. During the festivities, poor citizens would beg for food and families would give them pastries called "soul cakes" in return for their promise to pray for the family's dead relatives. The distribution of soul cakes was encouraged by the church as a way to replace the ancient practice of leaving food and wine for roaming spirits. The practice, which was referred to as "going a-souling" was eventually taken up by children who would visit the houses in their neighborhood and be given ale, food, and money.

The tradition of dressing in costume for Halloween has both European and Celtic roots. Hundreds of years ago, winter was an uncertain and frightening time. Food supplies often ran low and for the many people afraid of the dark, the short days of winter were full of constant worry. On Halloween, when it was believed that ghosts came back to the earthly world, people thought that they would encounter ghosts if they left their homes. To avoid being recognized by these ghosts, people would wear masks when they left their homes after dark so that the ghosts would mistake them for fellow spirits. On Halloween, to keep ghosts away from their houses, people would place bowls of food outside their homes to appease the ghosts and prevent them from attempting to enter.

Happy Birthday For the Month of October:



- Neotha Lewis 10/2
- Judith Shuben 10/4
- Robert Stangel 10/7
- Beth Abernathy 10/8
- Pamela Stokes 10/11
- Lindsay Zuccolotto 10/11
- Robert Smith 10/13
- Starkiesha Roberts 10/16
- Carlene Jones 10/19
- Jennifer Fisher 10/20
- Frank DeAguiar 10/20
- Donnesha Blackman 10/21
- Debbie Moore 10/21
- Rebecca W. Turner 10/29
- Elaine Stangel 10/31

Employee Incentive Winners For the Month of September:

- Alma Caballero
Broken Arrow
- Catlin Staff
Catlin
- Tammie Dillow
Chicago
- Mack Staff
Mack
- Larrissa Bandura
Mayberry
- White Staff
White
- Derrena Frelow
Day Program

Each employee received a gift card!!