



*recipes
inside!*



#DMPP100

MICROWAVE POPCORN POPPER

Instruction Manual | Recipe Guide





MICROWAVE POPCORN POPPER

- Parts & Features.....4
- Before First Use.....5
- Using Your Microwave Popcorn Popper.....6
- Cleaning & Maintenance.....7
- Recipes.....9-27
- Notes.....28-29
- Customer Support.....30
- Warranty.....31

the dash team!



- Remove all packaging and stickers from the Microwave Popcorn Popper and rinse in warm, soapy water. Dry with a soft dish cloth.
- Your Popcorn Popper is individually made of blown glass and may have superficial imperfections that are part of the natural glassblowing process. These variations will not affect the performance of your Microwave Popcorn Popper.
- **ATTENTION:** Melting butter on the Silicone Lid during popping may result in discoloration of the Silicone Lid.

 **CAUTION:** Popper will be hot after microwaving. Always handle with a cloth or oven mitt until the glass has cooled.

- 1 Fill the Measuring Cup to the line with popcorn kernels.
NOTE: The Measuring Cup holds $\frac{1}{3}$ cup of kernels. It is recommended to **ONLY** use $\frac{1}{3}$ cup of kernels at a time.
- 2 Pour unpopped popcorn into the glass container.
- 3 Cover Microwave Popcorn Popper with Silicone Lid and place in the microwave. If desired, place a pat of butter onto the Silicone Lid.
- 4 Microwave for 2 minutes 30 seconds to 4 minutes on high, depending on the power of your microwave, or until popping slows to 1-2 seconds between each pop. Popping time may vary according to the power of your microwave.
NOTE: For the best results, use fresh kernels. Older stale kernels are less likely to pop.
- 5 Take care removing the Microwave Popcorn Popper from the microwave as the glass may be hot. Carefully remove with a pot holder and add your favorite toppings. Enjoy!

 **CAUTION:** Keep out of reach of children.

- Allow Microwave Popcorn Popper to fully cool before cleaning.
- Do not pour water into the Microwave Popcorn Popper when it is still warm to avoid thermal shock. Once the Popper is cool, remove food residue from the inside and wash with warm, soapy water.
- Do not use abrasive cleaning agents to clean the Popper as this may damage the surface.
- The Microwave Popcorn Popper is dishwasher safe.
- Store in a dry location.





MICROWAVE POPCORN POPPER

RECIPE GUIDE



Follow us @unprocessyourfood
for recipes, videos, & daily inspiration



COOKIES & CREAM POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 2 tbsp coconut oil
- 10 oz white chocolate
- 12 sandwich cookies

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. Combine 2 tablespoons coconut oil and 10 ounces of white chocolate in a small saucepan. Melt over low heat, stirring constantly.
2. Drizzle the melted chocolate over the popcorn, top with 12 crushed sandwich cookies, and stir until well-coated. Eat right away or chill in the fridge for 10 minutes to allow the chocolate to set.



SALTED HONEY BUTTER POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 1/4 cup unsalted butter
- 1/4 cup honey
- 1/2 tsp sea salt

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a small saucepan, melt 1/4 cup of unsalted butter.
2. Remove from the heat and whisk in 1/4 cup of honey and 1/2 tsp sea salt. Drizzle over the bowl of popcorn and stir until the popcorn is coated.



ROSEMARY GARLIC PARMESAN POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 1/2 tsp garlic powder
- 1 tsp minced fresh rosemary
- 1 tsp salt
- 1/4 cup of unsalted butter
- 1/2 cup freshly grated Parmesan cheese

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a small bowl, whisk together 1/2 tsp garlic powder, 1 tsp minced fresh rosemary, and 1 tsp salt.
2. Melt 1/4 cup of unsalted butter over low heat. Drizzle the butter and sprinkle the herb mixture over the popcorn. Toss with 1/2 cup freshly grated Parmesan cheese until well coated.





CHURRO POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 1/2 cup powdered sugar
- 1/4 cup granulated sugar
- 2 tsp cinnamon
- 1/2 cup butter
- 1/2 cup granulated sugar
- 3 tbsp ground cinnamon
- 2 tbsp light corn syrup
- 1 tsp vanilla extract

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a mixing bowl, whisk together 1/2 cup powdered sugar, 1/4 cup granulated sugar, and 2 tsp cinnamon - set aside.
2. In a saucepan over medium heat, melt 1/2 cup butter and whisk in 1/2 cup granulated sugar, 3 tbsp ground cinnamon, and 2 tbsp light corn syrup. Stir until combined and smooth, then remove from heat and stir in 1 tsp vanilla extract.
3. Drizzle the mixture over the popcorn, gently stirring to coat and sprinkle with churro sugar mixture.



PEANUT BUTTER POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 1/2 cup honey
- 1/3 cup granulated sugar
- 1/2 cup smooth peanut butter
- 1/2 tsp vanilla
- 1 cup roasted peanuts

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. Combine 1/2 cup honey and 1/3 cup granulated sugar in a small saucepan - bring to a simmer, stirring constantly.
2. Remove from the heat and stir in 1/2 cup smooth peanut butter and 1/2 tsp vanilla until fully combined.
3. Immediately drizzle the mixture over the popcorn stirring until well-coated. Top with 1 cup of roasted peanuts and allow popcorn to sit for 10 minutes before serving.



CHOCOLATE SEA SALT POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 2 tbsp coconut oil
- 10 oz of semi-sweet chocolate
- 2 tsp sea salt

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. Combine 2 tbsp coconut oil and 10 oz of semi-sweet chocolate in a small saucepan - melt over low heat, stirring constantly.
2. Drizzle the melted chocolate over the popcorn, top with 2 tsp sea salt, using more if desired, and stir until well-coated. Eat right away or chill in the fridge for 10 minutes to allow the chocolate set.





CHILI LIME POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 1 tbsp chili powder
- zest from one lime
- 1 tsp kosher salt
- 1/4 cup of unsalted butter

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a small bowl, whisk together 1 tbsp chili powder, the zest from one lime, and 1 tsp kosher salt.
2. Melt 1/4 cup of unsalted butter over low heat. Drizzle the butter and sprinkle the chili lime mixture over the popcorn, then toss until coated.



FARMER'S MARKET PICKLE POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 2 tsp ground coriander
- 2 tsp dried dill
- 1/2 tsp ground mustard
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp celery seed
- 1 tbsp salt
- 1/4 cup unsalted butter

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a small bowl, mix together 2 tsp ground coriander, 2 tsp dried dill, 1/2 tsp ground mustard, 1/2 tsp garlic powder, 1/2 tsp onion powder, 1/2 tsp celery seed, and 1 tbsp salt.
2. Melt 1/4 cup of unsalted butter over low heat. Drizzle the butter and sprinkle the herb mixture over the popcorn. Stir until the popcorn is coated.



CARAMEL POPCORN

Ingredients:

⅓ cup popcorn kernels
¼ cup butter
2 tbsp light corn syrup
½ cup light brown sugar
½ tsp baking soda

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a saucepan with steep sides, combine ¼ cup butter, 2 tbsp light corn syrup and ½ cup light brown sugar in a and bring to a simmer, stirring constantly.
2. Remove from the heat and carefully stir in ½ tsp baking soda (mixture will foam). Immediately drizzle the mixture over the popcorn stirring until well-coated.
3. Allow popcorn to cool slightly before serving.



CHOCOLATE CARAMEL POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 10 oz of milk chocolate
- 1/2 cup caramel sauce
- 1 tsp sea salt

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. Combine 2 tablespoons vegetable oil and 10 oz of milk chocolate in a small saucepan - melt over low heat, stirring constantly.
2. Drizzle the melted chocolate over the popcorn, top with 1/2 cup your favorite caramel sauce, and stir until well-coated. Sprinkle with 1 tsp sea salt and eat right away or chill in the fridge for 10 minutes to allow the chocolate set.



BIRTHDAY CAKE POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 2 tbsp vegetable oil
- 10 oz of white chocolate
- 1/4 cup rainbow sprinkles

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. Combine 2 tbsp vegetable oil and 10 oz of white chocolate in a small saucepan - melt over low heat, stirring constantly.
2. Drizzle the melted chocolate over the popcorn, top with 1/4 cup rainbow sprinkles, and stir until well-coated. Eat right away or chill in the fridge for 10 minutes to allow the chocolate set.



SPICY CHEDDAR POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 1/4 cup cheddar cheese powder
- 1 tsp mustard powder
- 1/4 tsp cayenne pepper
- 1/4 cup of unsalted butter

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a small bowl, whisk together 1/4 cup cheddar cheese powder, 1 tsp mustard powder, and 1/4 tsp cayenne pepper.
2. Melt 1/4 cup of unsalted butter over low heat. Drizzle the butter and sprinkle the cheddar mixture over the popcorn, then toss and season to taste with salt.



RANCH POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 1 packet (1 oz) Ranch salad dressing/seasoning mix
- 2 tsp minced fresh parsley
- 1/4 cup of unsalted butter
- 1/2 cup freshly grated Parmesan cheese

Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a small bowl, whisk together 1 packet (1 oz) Ranch salad dressing/seasoning mix and 2 tsp minced fresh parsley.
2. Melt 1/4 cup of unsalted butter over low heat. Drizzle the butter and sprinkle the mixture over the popcorn, then toss with 1/2 cup freshly grated Parmesan cheese until coated.



LEMON PARMESAN & BLACK PEPPER POPCORN

Ingredients:

- 1/3 cup popcorn kernels
- 2 tsp lemon pepper
- zest from one lemon
- 1 tsp kosher salt
- 1/2 cup freshly grated Parmesan cheese

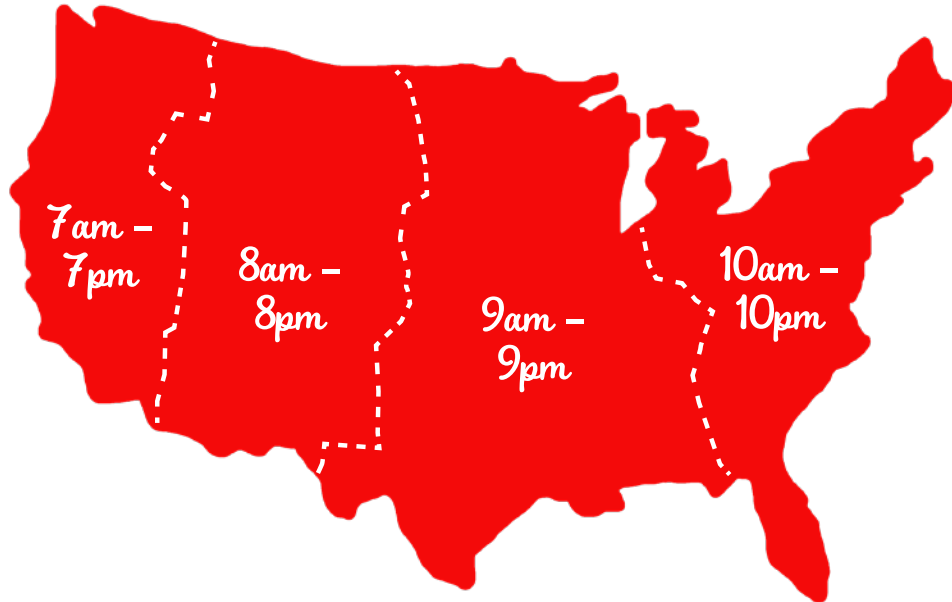
Directions:

1. Prepare the popcorn in Microwave Popcorn Popper according to directions. In a small bowl, whisk together 2 tsp lemon pepper, the zest from one lemon, and 1 tsp kosher salt.
2. Melt 1/4 cup of unsalted butter over low heat. Drizzle the butter and sprinkle the mixture over the popcorn, then toss with 1/2 cup freshly grated Parmesan cheese until coated.
3. Top with cracked black pepper.

FEEL GOOD GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our US-based customer support team is at your service Monday - Friday during the times below. Reach us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM**. And also, **Alaska**, feel free to reach out from **6AM - 6PM**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@storebound.com. There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Stock#: DMPP100_IM_200529_v3
Made in China



This product has passed food safety testing in accordance with FDA guidelines.



1-800-898-6970 | @unprocessyourfood | bydash.com