



8 cups popped corn

1/2 cup salted pumpkin seeds

1/2 cup dried raisins

1/2 cup crushed banana chips

1 1/2 cups sugar

1/2 cup corn syrup

1/4 cup water

1/4 cup butter

1 teaspoon vanilla

In large buttered bowl, combine popcorn, pumpkin seeds, raisins and banana chips and set aside. In medium saucepan combine sugar, corn syrup and water; bring to a boil. Cook, covered 3 minutes. Uncover and cook, without stirring, until mixture reaches hard-ball stage (260 F), 4 - 5 minutes. Add butter and vanilla; cook, stirring 1 minute. Pour over popcorn mixture; stir with wooden spoon quickly to coat all pieces. Turn mixture out onto greased baking sheet and spread using buttered hands. Cool and break into pieces. Makes 10 cups.

