

## **Popcorn with Grated Asiago, Cracked Black Pepper, and UP Certified Wild Mushroom-Sage Olive Oil**

### **Ingredients**

6 cups freshly popped, warm popcorn  
1/3 cup UP Certified Wild Mushroom-Sage Olive Oil + 2 tablespoons  
1/2 cup freshly grated Asiago cheese + 2 tablespoons  
Fresh cracked pepper to taste  
Sea salt to taste

### **Instructions**

In a bowl large enough to hold the popcorn, drizzle 1/3 cup of the mushroom sage olive oil over the sides and bottom of the bowl. Alternatively, you can use an oil mister to spray the oil onto the popcorn.

Add the still warm popcorn to the bowl and toss to coat evenly. Add 1/2 cup grated Asiago, and a few turns of fresh cracked pepper, and salt to taste. Toss to coat again. Finish by drizzling the remaining mushroom-sage olive oil over the top along with two tablespoons of Asiago, and more black pepper.

Other excellent variations include:

UP Certified Lime Olive Oil + Olio Nuovo Baklouti Agrumato Olive Oil for chili-lime popcorn  
Up Certified Garlic Olive Oil + Up Certified Butter Olive Oil for garlic-butter popcorn  
Tuscan Herb + freshly grated Pecorino Romano Cheese for Paisano Popcorn  
Olio Nuovo Cayenne Agrumato Olive Oil + Olio Nuovo Baklouti Agrumato Olive Oil for "Three Alarm Popcorn"  
Olio Nuovo Cayenne Agrumato Olive Oil + Up Certified Garlic Olive Oil for Chili-Garlic Popcorn  
Olio Nuovo Lemon Agrumato Olive Oil + Up Certified Garlic Olive Oil for Lemon-Garlic Popcorn