Brown Butter–Lemon Popcorn

Cook 6 tablespoons butter in a skillet over medium heat until browned, about 7 minutes. Remove from the heat and stir in 1 1/2 teaspoons grated lemon zest; drizzle over 16 cups hot popcorn. Toss with 2 teaspoons kosher salt.

Ranch Popcorn

Melt 4 tablespoons butter with a 1-ounce packet ranch seasoning mix; toss with 16 cups hot popcorn and 2 tablespoons chopped chives. Season with salt.

Garlic Herb Popcorn

Melt 4 tablespoons butter in a saucepan; add 4 grated garlic cloves and 1 teaspoon each finely chopped fresh rosemary, sage and thyme and cook1 minute. Drizzle over 16 cups hot popcorn and toss with 2 teaspoons kosher salt.

Parmesan Rosemary Popcorn

Toss 16 cups hot popcorn with 1/2 cup grated parmesan, 3 tablespoons olive oil, 1 tablespoon finely chopped fresh rosemary and 2 teaspoons kosher salt.

Blue Cheese Almond Popcorn

Drizzle 4 tablespoons melted butter over 16 cups hot popcorn; toss with 1 cup each crumbled blue cheese and toasted sliced almonds, and 1 teaspoon kosher salt.

Barbecue Popcorn

Melt 4 tablespoons butter with 1 teaspoon each cumin, paprika, granulated garlic, chili powder and barbecue sauce, and a pinch of cayenne; toss with 12 cups hot popcorn and 4 cups lightly crushed barbecue potato chips. Season with salt.

Crunchy Ramen Popcorn

Soak two 3-ounce packages ramen noodles (any flavor; reserve the packets) in warm water, 4 minutes; pull apart and pat dry. Heat 1/4 inch vegetable oil in a large skillet over medium-high heat. Fry the noodles in a single layer until crisp; drain. Break into pieces; toss with 8 cups hot popcorn, and the flavor packets to taste.

Pepperoni Pizza Popcorn

Cook 1 cup chopped pepperoni in 1 tablespoon vegetable oil in a large pot until crisp; drain on paper towels, reserving the drippings. Pop 3/4 cup popcorn kernels in the drippings; toss with the pepperoni, 1 cup shredded mozzarella, 1/2 cup grated parmesan, 2 tablespoons olive oil and 1 teaspoon each granulated garlic and dried oregano. Season with salt.

Caesar Popcorn

Heat 1/3 cup olive oil, 4 minced anchovy fillets and 1 teaspoon each grated garlic and lemon zest over medium heat,2 minutes; drizzle over 12 cups hot popcorn. Toss with 4 cups toasted bread cubes and 1/3 cup grated parmesan. Season with salt.

Buffalo Popcorn

Melt 6 tablespoons butter with 1/3 cup Buffalo hot sauce; toss with 16 cups hot popcorn, 1/2 cup crumbled blue cheese and some celery leaves. Season with salt.

Cajun Popcorn

Melt 4 tablespoons butter with 1 tablespoon Cajun seasoning, 1 teaspoon grated lemon zest, 1/4 teaspoon cayenne and 2 chopped scallions; drizzle over 16 cups hot popcorn and toss. Season with salt.

French Onion Dip Popcorn

Melt 6 tablespoons butter with a 1-ounce packet onion soup mix; toss with 16 cups hot popcorn and a 6-ounce package French-fried onions.

Strawberry Popcorn

Pulse 1 cup freeze-dried strawberries and 6 tablespoons confectioners' sugar in a food processor until powdery. Drizzle 4 tablespoons melted butter over 16 cups hot popcorn and sprinkle with the strawberry sugar. Toss with 1 cup freeze-dried strawberries.

Tropical Popcorn

Spread 2 cups sweetened shredded coconut on a baking sheet and bake at 350 degrees F until golden, about 10 minutes. Toss with 16 cups hot popcorn, 1 1/2 cups chopped dried pineapple and 3 tablespoons each confectioners' sugar and melted butter. Season with salt.

Rocky Road Popcorn

Whisk 5 tablespoons melted butter with 2 teaspoons each vanilla extract and kosher salt; drizzle over 16 cups hot popcorn. Toss with 2 cups each mini marshmallows, chocolate chips and toasted pecans. Spread on baking sheets and bake at 350 degrees F until the marshmallows and chocolate are slightly melted, about 2 minutes.

Sticky Marshmallow Popcorn

Melt 8 cups mini marshmallows and 6 tablespoons butter with 1/2 cup each sugar and light corn syrup in a large saucepan over medium heat, stirring; pour over 16 cups hot popcorn. Add 4 cups cornflakes and mix well. Season with salt.

S'mores Popcorn

Whisk 5 tablespoons melted butter with 2 teaspoons each vanilla extract and kosher salt; drizzle over 16 cups hot popcorn. Toss with 2 cups each mini marshmallows, chocolate chips and lightly crushed graham crackers. Spread on baking sheets and bake at 350 degrees F until the marshmallows and chocolate are slightly melted, about 2 minutes.

Maple Pecan Popcorn

Heat 2 cups sugar, 1 cup maple syrup and 1/2 cup light corn syrup in a large pot until it reaches 260 degrees F on a candy thermometer, about 12 minutes. Add 3 cups pecans and cook 2 minutes. Stir in 3 tablespoons butter until melted, then pour over 16 cups hot popcorn; toss to coat. Spread on baking sheets and let cool.

Cinnamon Sugar Popcorn

Drizzle 6 tablespoons melted butter over 12 cups hot popcorn; toss with 4 cups cinnamon cereal (such as Cinnamon Toast Crunch), 1/3 cup sugar, 2 teaspoons cinnamon and 1 teaspoon kosher salt.

Yogurt Granola Popcorn

Melt 6 tablespoons butter with 2 tablespoons each brown sugar and honey over medium heat, stirring, until the sugar dissolves, 3 minutes; drizzle over 12 cups hot popcorn. Toss with 4 cups granola and 2 cups yogurt-covered raisins. Season with salt.

Blue Cheese Almond Popcorn

Drizzle 4 tablespoons melted butter over 16 cups hot popcorn; toss with 1 cup each crumbled blue cheese and toasted sliced almonds, and 1 teaspoon kosher salt.

Barbecue Popcorn

Melt 4 tablespoons butter with 1 teaspoon each cumin, paprika, granulated garlic, chili powder and barbecue sauce, and a pinch of cayenne; toss with 12 cups hot popcorn and 4 cups lightly crushed barbecue potato chips. Season with salt.

Salt & Vinegar Popcorn

Combine 1/4 cup malt vinegar and 2 teaspoons kosher salt in a small spray bottle; shake to dissolve the salt. Spray over 16 cups hot popcorn.

French Onion Dip Popcorn

Melt 6 tablespoons butter with a 1-ounce packet onion soup mix; toss with 16 cups hot popcorn and a 6-ounce package French-fried onions.