Rad Ranch Popcorn

INGREDIENTS:
- Heaping ½ cup popcorn
- 3 Tablespoons vegetable oil
- 3 Tablespoons (or more) butter or olive oil

For the ‘Rad Ranch’ seasoning:
- 2 Tablespoons dried parsley
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon black pepper
- 1 teaspoon dried chives, finely chopped
- 1 teaspoon salt

DIRECTIONS:
1. In a small bowl, combine the ingredients for the ranch seasoning and stir to combine.
2. Pour vegetable oil into large skillet or pot and three popcorn kernels. Put the lid on and turn the heat to medium-high. Once the three kernels pop, carefully add the rest of the popcorn kernels. With the lid on, shake the skillet or pot from side to side to make sure the kernels are evenly distributed in the oil. Continue to gently shake as it pops.
3. Once the popping slows down to 5 to 10 seconds between pops, turn the heat off.
4. Once the popcorn has stopped popping, remove the lid. Put the popcorn into a bowl and drizzle olive oil or butter (or a combination of the two) evenly on top, gently tossing or stirring to coat each kernel. Sprinkle the ranch mixture as you stir, so that each kernel gets a touch of seasoning.
5. Enjoy by the handful!