



Popcorn Salad

INGREDIENTS

- 10 slices bacon
- $\frac{3}{4}$ cup mayonnaise
- 1 cup diced celery
- 1- $\frac{1}{4}$ cups shredded Cheddar cheese, divided (1 cup and $\frac{1}{4}$ cup)
- 1 8-oz can sliced water chestnuts, drained
- $\frac{1}{4}$ cup shredded carrots
- 2 Tablespoons minced fresh chives
- 6 cups popped popcorn

INSTRUCTIONS

1. Place bacon in a large, deep skillet. Cook over medium high heat until evenly browned. Drain and crumble. Set aside. **NOTE:** *It might be easier and faster to cook the bacon if you cut the strips in half before cooking.*
2. In a large bowl, combined the mayonnaise, celery, water chestnuts, carrots, chives, 1 cup cheese and $\frac{1}{2}$ cup bacon. Mix well.
3. **NOTE:** *Complete this step that last minute, otherwise the popcorn will become soft and not as tasty. This dish does not make good leftovers! Add popcorn and stir to coat. Sprinkle in remaining $\frac{1}{4}$ cup cheese and the rest of the bacon. Serve immediately.*

Source: My fiancée's mother