

Kukuruza Gourmet Popcorn satisfies any craving

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Robert and Laura Hicks sparkle when they talk about their popcorn. Relatively recent transplants to Seattle, the Hicks appear right at home. Take what may seem ordinary: popcorn; make it extraordinary. Among Seattle businesses, they fit right in. In addition to their entrepreneurial zest, they are creative and innovative with their popcorn. They conspiratorially describe their upcoming flavors dropping hints of Grand Marnier, Pumpkin spice, and cinnamon as ingredients to their fall flavors. They're even talking about trying some other crunchy treats to add to their offerings. Like I needed an excuse to head towards this shop?

Strategically placed on Pike Street where tourists stream by and are drawn to the storefront's sweet sugary smell, [Kukuruza Gourmet Popcorn](#) wants to be the first of its kind of batch-made popcorn with wild flavors ranging from Bruschetta to Lavender Lemonade. They also offer the classic caramel, cheddar cheese, and chocolate tuxedo. All in all, they can run thirty flavors at a time, and you will probably need to taste many of them before you can even decide.

The sheer variety and creativity are inspiring. I sent my mother a bag of the [Maple Bacon](#) popcorn for Mother's Day. There are real smoked bacon pieces incorporated into the popcorn, and if you look carefully, you'll see smallish bacon bits clinging to glistening caramel popcorn. If there is a better way to enjoy bacon, I haven't seen it yet.

This gourmet popcorn is unlike the popcorn you can buy in the big tins at the large stores around the holidays. Those popcorns are sort of poofy, flat flavored, old. This popcorn bursts with toasted sugar, perfectly firm caramel, and an assortment of accoutrements that would make any caramel popcorn jealous. Made in house, you can see that it's fresh and ready to enjoy. It's also crunchy but easy to chew, so you don't have to be paranoid about getting popcorn hulls in your teeth. Instead of using chemical flavorants to achieve the variety of flavors, Robert and Laura use the ingredients themselves. The [Buffalo Bleu Cheese](#) really has bleu cheese crumbles stuck to the kernels of corn. There aren't any preservatives to speak of, but you won't have the popcorn sitting around long enough for that to matter.

Kukuruza's rise to popcorn popularity is sure to burst forth. They provide popcorn for a few hotels in the area, and they recently sent a shipment of gourmet popcorn packages to a resort near George, WA. Robert and Laura are constantly working on business connections and ways to share their popcorn with others. And they're getting connected. Seattle's Celebrity Chef [Tom Douglas](#) has even been glimpsed in the store, and he sent Laura a [Triple Coconut Cream Pie](#) for her birthday.

If you're too far away to walk into Kukuruza's storefront, then visit their [website](#). More flavors are available online, because they can make your order especially for you. And if you don't see a flavor you want, email them. They'll probably be able to whip it together. You can purchase bags, gift tins, door prize bags, and mini gifts. Purchase the variety pack and serve a popcorn bar at your next party. That's just one of the food ideas that Allrecipes employed at their recent "What's Cooking" premier.

Catch the Cooking Channel's feature on them in [Food Crafters](#), which airs on Monday. Clips of it will be available on Kukuruza's website after it airs.

They'll be hosting a fall flavors preview in Sept, so look for details. If you would like to attend or would like to find out about special orders, visit their [website](#) or send them an [email](#).

Visit them at 215 Pike St or give them a call at 206-623-8000.



Kukuruza Popcorn gift tin
Kim Schaub

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