Popcorn S’mores
20 pieces

1 cup firmly packed light brown sugar
1/2 cup butter or margarine
1/2 cup corn syrup
1/2 teaspoon baking soda
10 cups freshly popped popcorn
1 package (10 ½ oz. miniature marshmallows)
2 cups mini graham cookies
1 cup chocolate chips

1. Combine brown sugar, butter and corn syrup in medium saucepan. Cook over high heat for 5 minutes; remove from heat and stir in baking soda.
2. Combine popcorn and marshmallows in large bowl. Pour sugar mixture over popcorn to coat. Gently stir in graham cookies and chocolate chips.
3. Spread mixture evenly into greased 15 x 10 inch pan. Let cool completely.