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SUNDAYS

10AM-3PM

Inside the Lincoln City Community Center
2150 NE Oar Place, Lincoln City, OR

Behind Barnacle Bill's Seafood Market

Market Closed: November 24, December 8 & 29, & April 26

UPCOMING EVENTS

NOVEMBER 20

Holiday
Jambalaya Demo

NOVEMBER 27

Pie Social

DECEMBER 4

Adult Science
Night

DECEMBER 6

Bird Watching
Clinic

Visit ExploreLincolnCity.com for details

EXPLORE Lincoln City

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LARGE RAW SHRIMP



\$9.99
lb

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\$6.99
lb

Prices good through 11/19; fresh items subject to availability



Savory Maple Muffins with Candied Bacon



Ingredients

Candied Bacon:
12 slices bacon
1/2 cup brown sugar

Muffins:

2 cups all purpose flour
3 teaspoons baking powder
1/4 teaspoons salt
1 egg
1/2 cup milk
1/2 cup vegetable oil
1/3 cup maple syrup

Directions

Candied Bacon: Preheat oven to 350 degrees F. Line a jelly roll pan with foil and set a wire rack on top. Spray rack with nonstick cooking spray. Place brown sugar in a medium bowl. Separate bacon slices and add to the bowl. Stir together until the bacon is coated on both sides with brown sugar. Spread the bacon slice by slice over the wire rack and rub remaining brown sugar onto each slice. Bake until the bacon reaches desired crispness, about 20 minutes. Remove from oven and let cool for 5 minutes. Chop or crumble 8 slices of bacon for the muffin batter. Cut the remaining pieces crosswise into 1/4-inch strips; set aside for topping the muffins when they come out of the oven.

Muffins: Increase oven temperature to 400 degrees F. In a large bowl, combine the flour, chopped bacon, baking powder and salt. In another bowl, whisk the egg, milk, oil and syrup until combined. Stir into dry ingredients just until moistened. Spray muffin pan with nonstick cooking spray and fill two thirds full. Bake 15 minutes or until toothpick inserted in center comes out clean. Immediately insert 3 or so bacon strips vertically into the center of each muffin so pieces are visible. Cool 5 minutes before removing from pan to a wire rack.