



STORE COUPON

Expires April 14, 2009

**FREE Dozen eggs with purchase
of any PAAS egg coloring kit
(up to \$1.99)**

Good only at Food Lion. Limit one use per purchase of specified product, per transaction, per person, per day. Void if copied, sold or exchanged. Do not double or triple. Not applicable towards the purchase of tobacco, alcohol, gift cards, postage stamps or services. No cash value.

Website Coupon - www.FoodLion.com

STORE COUPON

Expires April 14, 2009

**\$1.00 off any two (2)
Food Lion Mustard,
Mayonnaise and/or Relish**

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Creamy Deviled Eggs

Ingredients:

- 12 large hard-cooked eggs, peeled
- 1/4 to 1/3 cup Evaporated Milk (can use regular, 2% or fat free)
- 3 1/2 tbsp Food Lion light mayonnaise
- 2 tsp Food Lion Dijon mustard
- salt
- Food Lion relish
- paprika

Directions:

Cut eggs in half lengthwise. Remove yolks and place in medium bowl; mash well with fork or pastry blender. Add evaporated milk, mayonnaise and mustard. Stir until creamy. Season with salt. Spoon or pipe into whites. Sprinkle with paprika.

Dill Deviled Eggs: Add 1 1/2 teaspoons chopped fresh dill. Eliminate paprika.

Curried Deviled Eggs: Eliminate Dijon mustard, use 1/3 cup evaporated milk and add 1 1/4 teaspoons curry powder.