



Naturally Dyed Easter Eggs

Ingredients	Equipment
Hard-boiled eggs, room temperature (white or brown eggs, preferably not super-fresh) Water White distilled vinegar (1 tablespoon per cup of strained dye) Liquid neutral oil, such as olive, vegetable or grapeseed	Saucepan with lid (one for each dye) Bowl, baking dish or glass container for each dye Fine-mesh strainer Paper towels

Note: Dying Easter eggs with natural dyes is not an exact science, so colors will vary depending on how concentrated your dying liquid is and how many eggs you dye at once. It takes longer for the egg shells to absorb natural dyes, so the longer you can leave the eggs in the dye, the richer the color will be. We left ours in the dye overnight, which made the next morning very exciting when we found out what color the eggs were!

Color ideas

1 cup chopped purple cabbage = blue on white eggs, green on brown eggs

1 cup red onion skins = lavender or red eggs

1 cup yellow onion skins = orange on white eggs, rusty red on brown eggs

1 cup shredded beets = pink on white eggs, maroon on brown eggs

2 tablespoons ground turmeric = yellow eggs

1 bag Red Zinger tea = lavender eggs



Note: you can experiment with other plants or fruit. Carrot tops are excellent to use as well.

Instructions

Gather your ingredients: You can make separate batches of different colors or one large batch of a single color. Follow the ratios given above for each ingredient to make more or less dye.

Add water to a saucepan: Pour the amount of water you need for the dye you're making into a saucepan.

Start making the dye: Add the dye matter (purple cabbage, onion skins, etc.) and bring the water to a boil.

Adjust the heat: Turn the heat down to low and simmer, covered, for 15 to 30 minutes.

Check the color: The dye is ready when it reaches a hue a few shades darker than you want for your egg. When the dye is as dark as you like, remove the pan from the heat and let the dye cool to room temperature.

Strain the dye: Pour the cooled dye through a fine-mesh strainer into a bowl or other container. (we poured the dye into a bowl to add the vinegar and then into jars for dyeing the eggs)

Add vinegar: Stir the vinegar into the dye — use 1 tablespoon of vinegar per cup of strained liquid.

Pour the dye over the eggs: Arrange the room-temperature eggs in single layer in a baking dish or other container and carefully pour the cooled dye over them. Make sure the eggs are completely submerged.

Put the eggs in the fridge: Transfer the eggs in the dye to the refrigerator and chill until the desired color is reached.

Dry and oil the eggs: Carefully dry the eggs, and then massage in a little oil to each one. Polish with a paper towel. Store the eggs in the refrigerator until it is time to eat (or hide) them.

Note for larger batches: For every dozen eggs, plan to use at least four cups of dye liquid.

Adapted from: thekitchn.com by Sarah Kate Gillingham