



### Easter Eggs (Natural Dye)

You can use almost anything to dye eggs naturally, think of what would stain your clothes!!  
Here are the basic instructions, but have fun with it, Happy Easter!

Active Time: 10 minutes

Total Cooking Time: 30 minutes or overnight in refrigerator

Serves: Make one or 12 at a time

#### Ingredients:

Raw eggs (white)

2 tablespoons vinegar

Pot of water (cover the eggs with about an inch of water)

1-teaspoon oil, optional (grape seed, olive or any vegetable oil are fine)

1. Fill a pot ½ way with cold water.
2. Carefully place your desired number of eggs in the pot, 2 -4 at a time is best. Make sure they are covered in water. **\*\*Note, if they float to the top, the eggs have expired, so compost them!)**.
3. Turn on burner to medium heat.
4. Add Vinegar.
5. Add Natural color (see chart below)
6. Gently stir in the ingredients without disrupting the eggs.
7. As soon as the water begins to boil, turn down the heat to simmer.
8. Continue to simmer for 30 minutes or up to an hour.
9. After cooking time is up, turn off the heat and gently (with tongs or a wooden spoon), lift eggs out of the water and place on a paper towel or back in the carton to dry. (skip to #12)
10. If you want the color to be darker, place the eggs and dye water in a jar or bowl. Let it cool to room temperature on the countertop. Once cooled, put on lid or cover with plastic wrap and let set in the refrigerator overnight.
11. The next morning take out eggs with tongs and place on a paper towel (or back in the egg carton) to dry. Discard the dye liquid.
12. If you want a glossy appearance, dip a paper towel in oil then carefully rub the oil on the egg. Polish each egg with oil, until they all have a nice shine. Eggs will keep in the refrigerator for one week.

#### Colors:

Blue/Periwinkle: Blueberries (3 cups)

Brown: Coffee (instant 2 tbsps.) and Onion skins  
(2 onions)

Light Purple: Beets (Grate 1 cup, diced one cup)

Light Green: Spinach (3 cups) and Kale (2 cups)

Pink: Pomegranate (3 cups)

Yellow: Turmeric (two tablespoons)

**\*\*\*\*Additional note: Nearly EVERY Hollie's Homegrown Seasoning salt can be used for this recipe, so feel free to try them ALL!!**