

How to Color Easter Eggs Naturally

Ingredients:

- Hard-boiled eggs (I recommend using local farm fresh eggs whenever possible)
- 1 tablespoon of turmeric (or substitute 1/2 cup of red onion skins)
- 1/2 cup of water
- 1/2 tablespoon of white vinegar
- Bowls or jars for dyeing
- Spoons or tongs to handle the eggs
- Empty egg carton to dry the eggs
- Paper towels or a cloth to dry the eggs if you don't use the egg carton

Instructions:

1. **Prepare the Eggs:** Start by boiling your eggs. Once they're hard-boiled (about 7 minutes), carefully drain the hot water and fill with ice and cold water.
2. **Mix the Dye:** In a small sauce pan bring water to a boil and add the **turmeric**. Stir and simmer until the rich golden color is incorporated. Pour turmeric mixture through a fine sieve to strain the bits out into a small bowl or jar and allow it to cool to room temperature. Add the **vinegar** and stir—this will help the dye adhere better to the eggshell. Vinegar is key in intensifying the color!
3. **Dye the Eggs:** Now comes the fun part! Place your hard-boiled eggs into the turmeric dye. You can let them sit in the dye for as long as you like, depending on how deep you want the color to be. I found dipping them into the dye multiple times between drying intensified the color. I didn't worry about some of the

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turmeric that didn't dissolve it added to the texture of the egg. For a soft, pastel yellow, a few minutes will do. For a richer, deeper yellow that is more earth toned use brown shelled eggs.

4. **Dry the Eggs:** Once you're happy with the color, carefully remove the eggs using tongs or a spoon, and place them on an empty egg carton or paper towel to dry. The eggs will continue to deepen in color as they dry, so don't be afraid if they seem a little light when you first take them out of the dye!