

Natural Egg Dyeing

By Connie Ganley

Hard-Boiled Eggs:

- Room temperature eggs
- Place eggs carefully in a saucepan – not touching
- Cover eggs with an inch of water and cover pan
- Bring just to a full, rolling boil, don't want eggs to bounce around!
- Turn to low, leave covered for 10-12 minutes
- Drain cover with cold water leave uncovered until just warm or room temp

Supplies:

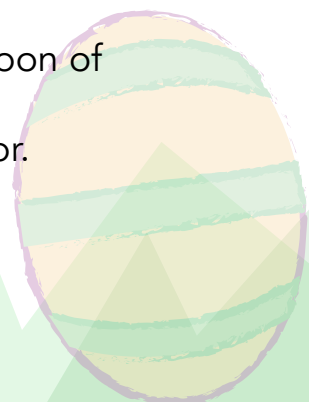
- Saucepans
- Dye materials
- Mugs/canning jars/deep bowls
- Strainer
- 1 cup measure and measuring spoons
- White vinegar
- Mixing Spoon
- Water
- Optional – flowers/leaves/elastic bands/crayon or candle wax for decoration

Measurements:

- Spices and powders - 2 Tbl per 1 1/2 C. water.
- Dried flowers /botanicals - 4 Tbl per 1 1/2 C. water.
- Cut fruits/ vegetables - 1 1/2 C. per 1 1/2 cups of water.

Directions:

- Mix dye material with 1 1/2 cups of water in a saucepan.
- Bring the water to a boil, then reduce heat.
- Cover and simmer for 15-20 minutes, then remove from heat.
- Allow to cool, then strain out the plant material.
- Add dye to a deep bowl, mug or wide-mouth mason jar.
- For every cup of water left (after the process) add one Tablespoon of white distilled vinegar to the dye.
- Leave for 1 – 3 hours; overnight in refrigerator for deepest color.
- Dry on paper towels or in egg carton.
- Store in refrigerator until ready to eat!



Natural Dye Colors

Purples and Blues:

Blueberries
Red Cabbage
Grape Juice

Greens:

Kale
Violet Flowers

Yellows and Oranges:

Turmeric – caution, stains everything!
Yellow Onion Skins
Paprika

Pinks:

Beets

Browns:

Coffee Grounds
Dill Seed – golden brown

Grays:

Hibiscus Tea

