



## Nature Dyed Eggs.

Creating colorful Easter eggs has always been a special activity in our home and memory in my heart. Having such warm and comforting memories is quite funny to me because I always associate colored eggs with roasted marshmallows. Two things I didn't enjoy as a child, but knew my dad did. Because of him, I would aim for colored egg and roasted marshmallow perfection just to see his delight in these little labors of love.

Like many special traditions, I have taught egg coloring to my kids. But, many dyes in egg coloring kits are full of nasty stuff - stuff I don't want to pass on to them. Instead, I have searched the internet and experimented on my own and discovered safe methods to coloring eggs without toxic ingredients.

I am happy to report that you can color eggs naturally and vibrantly. In fact, the colors I achieved naturally were much more vibrant than those from the boxed kits. But - when coloring eggs naturally - you must remember that good things come to those who wait. Naturally dying eggs can take anywhere from 10 to 20 hours depending on how deep you want the colors. This may seem like a long time to wait, especially for little ones, but it is well worth it.

Gosh, I remember checking on my eggs every 30 seconds

to see if the color of the egg had changed. To relieve that itch, do this project in the evening. That way most of the waiting time is done while the kiddos sleep.

Here are some tried and true natural color recipes that our family has used in the past.

### Blue

2 cups water  
5-7 red cabbage leaves  
1 Tablespoon white vinegar  
20 hours

### Green

2 cups water  
3 Tablespoon dill seed  
Dry, outer skins of 3 yellow onions  
1 Tablespoon white vinegar  
20 hours

### Yellow

2 cups water  
3 Tablespoons turmeric  
1 Tablespoon white vinegar  
20 hours

### Red

8 skins of red onions  
2 cups water  
1 tablespoons white vinegar

### Directions:

In a stainless steel sauce pan bring all ingredients to a boil. Let simmer for 30 minutes.

Bring dye to room temperature (you can do this step in advance and I highly suggest it so the kids don't have to wait!).

Place room temperature eggs in the bottom of an empty sauce pan and pour the dye over the top of the eggs. Make sure there is at least 1 inch of water covering the eggs (You may have to add more water).

Bring the dye and eggs to a soft boil and cook for 12-15 minutes.

With a slotted spoon remove the eggs from the dye and place them gently in a jar.

Let the dye cool so that when you pour it into the jar with the eggs it won't crack the jar.

Let the jar of eggs sit for 10-20 hours.  
Time depends on how deep you want the color.

Here is a little trick. Rub a little olive oil onto the eggs after the dying process to give the eggs an even deeper, more vibrant color.

Have fun with this project and don't be afraid to add ingredients and experiment a bit. You never know what you will come up with.

If you are like me, you will absolutely love the vibrant natural colors and appreciate how easily this special tradition can become a safe tradition too.

Now go get coloring!