

# All-Natural Easter Egg Dye



It's fun and easy to use natural materials to create your own egg dyes. The two primary ways to use your own dyes are to add dyes to the eggs when boiling them or to dye the eggs after they have been hard-boiled. It's a lot faster to boil the dyes and eggs together, but you will use several pot if you want to dye with several colors. Dyeing the eggs after they have been cooked may be more practical. Try both fresh and frozen produce. Boiling the colors with vinegar will result in richer colors. Canned produce will produce much paler colors. Some materials need to be boiled to impart their color, while some materials can be used cold. To use a cold material, cover the boiled eggs with water, add dyeing materials, a teaspoon of vinegar, and let the eggs remain in the refrigerator until you attain the desired color.

- Place eggs on the bottom of a pan. Add water until the eggs are submerged.
- Add one teaspoon of vinegar.
- Add the natural dye. Use more material for more eggs or for a richer color.
- Bring water to a boil.
- Reduce heat and simmer for 15 minutes.

- Once desired color is attained, remove the eggs.
- If you want darker eggs, temporarily remove the eggs and strain the dye through a coffee filter. Cover the eggs with the filtered dye and let them remain in the refrigerator overnight.

Pink	Beets Cranberries or Juice Raspberries Red Grape Juice Juice from Pickled Beets
Red	Red Onions Skins (boiled)
Orange	Yellow Onion Skins (boiled)
Brown	Strong Coffee Instant Coffee Black Walnut Shells (boiled)
Yellow	Orange or Lemon Peels (boiled) Carrot Tops (boiled) Celery Seed (boiled) Ground Cumin (boiled) Ground Turmeric (boiled)
Greenish Yellow	Yellow Delicious Apple Peels (boiled)
Green	Spinach Leaves (boiled) Liquid Chlorophyll
Blue	Canned Blueberries Red Cabbage Leaves (boiled) Purple Grape Juice
Violet Blue	Violet Blossoms Small Quantity of Red Onions Skins

	(boiled)
Lavender	Small Quantity of Purple Grape Juice Violet Blossoms plus 2 tsp Lemon Juice