

Homemade Natural Easter Egg Dyes

Courtesy of: TheMakeYourOwnZone.com



General Notes:

- You can dye Easter eggs using natural food ingredients from your kitchen. I use a two-step method, first creating the dye liquid, and then boiling the eggs in the dye liquid.
- I use 3 cups of water for each batch of dye liquid. I found that to be an amount that would nicely cover the eggs in my small saucepan.
- If you are using a different measurement of water, use 1 tablespoon of vinegar for each cup of water used. The thought behind using vinegar is that it is acidic and will etch and roughen the surface of the eggs somewhat, helping the dye liquid to absorb into the shell better.

For the first step: Combine 3 cups of water, 3 tablespoons of vinegar, and whatever food item you are using to color the water. Bring it to a boil, and then turn down the heat to low and let it simmer for 20 to 30 minutes to let the food stuff fully color the water. Then take it off the stove, strain off the colored liquid into a bowl, and discard the soggy food stuff. Let the colored dye water sit for a while to cool off (if you introduce an egg that is still a little cold to very hot water, the egg could crack).

For the second step: Take room temperature eggs and put them in a small saucepan with one of the batches of cooled off dye water that was made in the first step. Bring it to a boil, and then let the eggs gently boil in the water for about 10 minutes. After that time the eggs should be hard boiled and will have taken on some color and can be removed from the water to dry. If the egg is not colored well yet, you can transfer it to a glass or a jar with some of the dye water to let it soak a while longer.

Six Colors You Can Make

Red Onion Skins = Dark Red/Brownish Red

3 cups water + 3 tablespoons vinegar + a handful of red onion skins

This dye bath will result in a deeply colored egg that will range somewhere from dark red to a brownish red color.

Yellow Onion Skins = Reddish Orange

3 cups water + 3 tablespoons vinegar + a handful of yellow onion skins

This also results in a deeply colored egg that takes on pretty orange tones.

Ground Turmeric = Yellow

1 cup water + 1 tablespoon vinegar + 2 to 3 teaspoons of turmeric

Simply soak a hard boiled egg in this mixture to create a yellow egg. It could take several hours of soaking but your patience will be rewarded!

Red Cabbage = Blue

3 cups water + 3 tablespoons vinegar + chopped red cabbage (about ¼ to ½ a head)

This egg will need to soak for several hours, but you will then have magical results! The cabbage dye water looks very purple but you will not get a purple egg. Instead you end up with a beautiful egg in a lovely rich shade of blue.

Blueberries = Violet/Gray

3 cups water + 3 tablespoons vinegar + about a ½ cup of blueberries

Blueberries will give you a pretty egg with muted tones of gray and/or violet. Save the blueberry dye water when you're done and use it to make the green eggs . . .

Blueberries + Turmeric = Green

Blueberry dye water + 1 teaspoon turmeric

I always save my blueberry dye water after I make the violet/gray eggs. I add in a teaspoon of turmeric and boil a couple more eggs which come out green. An easy way to get some bonus green eggs without making a whole separate dye bath!