

Naturally Colored Pink Egg Whites

3 very large Red Beets
2 to 3 cups Pomegranate Cranberry Juice to cover
With 1 packet Hibiscus tea
6 hard boiled eggs or as desired

With a food processor, shred the beets until fine chopped; place in medium sized saucepan; cover with pomegranate juice; stir in the dry tea; bring to a boil over medium high heat; reduce heat; simmer about 30 minutes to release the color from the beets. Stir occasionally; add more liquid if needed.

Set saucepan aside; cool to room temperature. Spoon and pour mixture into pint glass jars about half full. Do not strain out the shredded beets.

With a tablespoon, slowly ease 2 hard boiled eggs into each jar; seal jars.

Place jars in refrigerator for about 2 days; gently turn jars over about twice a day to mix the liquid and grated beets with the eggs.

Work over the sink. With cold running water, slide the eggs one at a time from the jar. Rinse with cold water, gently removing any film that collected on the eggs. You can also softly blot with paper towel. If you want your eggs speckled, leave tiny dark spots on them.

Place eggs on paper towel to dry.

To use eggs: Remove the shells. For easier removal, run cold water over the egg. Here is the best part – you now have beautiful pink egg whites.

With a sharp knife, cut each egg in half. Use them on your vegetable trays or prepare avocado deviled eggs. Oh, so delicious and elegant.

Yield: About 6 whole eggs or 1 dozen egg halves