

INGREDIENTS:

Wash the Hard boiled eggs in grease cutting soapy water and rinse, white eggs color best

3 Tablespoons Dry Herbs, Spices, or Tea

2 or 3 cups Water or Juice

1+ Tablespoon White Vinegar

Raw Vegetables or Fruits

4 cups; fine chopped or mashed Raw Vegetables or Fruits (Use a food processor)

About 3 cups Juice or colorful liquid

1 full Tablespoon White Vinegar

Note: If you use concentrated Fruit or Vegetable Juices, use cup Juice to 1 Tablespoon White Vinegar

1 to 2 dozen (16 ounce) jars with lids

For Storage: Egg cartons for the dyed eggs

DIRECTIONS;

Fine chop or puree your raw fruits or vegetables in the food processor. Put grated vegetable or fruits into a medium sized saucepan.

Pour liquid over the grated vegetable or fruit; stir; cook over high heat until boiling to release the color. Stir; remove from heat; set aside for 1 hour or longer to cool.

Strain the liquid into clean bowl. Set the vegetables or fruit fibers aside for your compost.

Fill the 16 oz. jars about half full of liquid. Add the vinegar; slowly place boiled egg in liquid. Place a lid on the jar; place in the refrigerator for one to two days. The longer it remains in the liquid, the more vibrant the color. Carefully rotate the jar about twice a day.

Remove egg from jar; rinse under cold water. With a paper towel, plot off wipe any loose film or particles on the egg. Set in egg carton to dry.

Suggestions:

Dark Red – beets, cranberry or pomegranate juice, hibiscus or red colored tea

Lavender Pink: red onion skins, hibiscus tea, concord grape

Orange/red chili powder; paprika

Yellow – 3 Tablespoon turmeric, orange juice concentrate

Green – spirulina, wasabi powder, pandan, kale

Textured Pink - port wine, strawberries, and strong cranberry juice

Orange – carrots, sweet potatoes, turmeric, orange juice concentrate

Blue: red cabbage

Methods can be hot or cold.

Boil the ingredients for 20 to 30 minutes to extract the color; add liquid if needed; strain ingredients and allow water to cool to room temperature.

If you keep the fruit or vegetable fibers with the egg, you will have a textured product. Submerge the egg until desired color is achieved.

You can design a marbled colored egg by patting off some of the color when wiping the film from the eggs.

THIS IS YOUR CHANCE TO BE AN INVENTOR; ENJOY THE ADVENTURE OF EXPERIMENTING. Sometimes, a color combination will surprise you.

GRAB THOSE NATURAL INGREDIENTS AND HAVE SOME FUN