



Natural Egg Dye

Ingredients:

For the liquid:

- 3 cups of water per color
- 2 tbsp white vinegar

For the colors:

- **Red:** beetroot (4 cups, chopped)
- **Orange:** yellow onion peels (around 4 cups)
- **Yellow:** turmeric (3 tbsp)
- **Blue:** purple cabbage (1/2, chopped)

***Green:** dip the egg first in Yellow and after that in Blue

You will also need:

- a few separate saucepans
- glass containers or bowls (big enough to fit a couple of eggs at the same time)





Preparations:

Bring to a boil each ingredient in a separate saucepan with around 3 cups of water, adding to it the 2 tbsp of vinegar. Keep in mind that the longer you simmer the mixture, the more intense the color would be.



Once you have achieved the desired hue, just pour the liquid in a glass container or a bowl where it would be easy to fit a few eggs at the same time. Put the hot eggs in the dye and soak them for at least 30 minutes. Some colors might need longer time and as an overall, the longer you keep the eggs in the dye – the darker the shade would be.



As you can see, we don't have a concrete ingredient for the green. That's why we are going to use the well-known color theory where green forms after mixing yellow and blue. Dip the egg first in the **yellow dye** for around half an hour and afterwards in the **blue** for as long as you want in order to achieve the desired green color.

