

## Natural Egg Dying

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You can dye white and brown eggs. The white eggs take color much better than brown eggs, which will have very earthy tones. Eggs can be dyed with and without other decorative elements. Hard-boiled eggs and eggs with that have been blown out may be placed directly into dyes or you can wrap them in leaves, flowers, or onion skins to create added decoration.

To hard boil an egg, cover the eggs, which have been brought to room temperature, in a medium sauce pan. Bring to a boil. Then turn off the heat. Let stand for 10 minutes. Place the eggs in a cold water bath and let cool.

To blow out the inside of an egg, let the eggs come to room temperature. Using a large sewing needle, poke a hole in the top of the egg. Then, using the needle, break the yoke inside the eggs and stir. Next, poke a slightly larger hole in the bottom of the egg. Blow through the smaller hole.



You can make a relief over the egg with just about any soft and flexible material. Try fresh picked leaves, flower petals, onion skins, or kale leaves. Then, wrap the eggs in squares (4") of panty hose. You can also try gauze or coffee filters. Tie off the hose with twist ties or string. After the eggs have been dyed, remove the wrapping. Onion skins and kale (or any other leaf) will create a marbled effect.



Natural dyes can be created from spices and vegetables. Put the dyes in glass containers. Insert the eggs in the cooled dyes. You will have to weigh down the eggs that have been blown out. Try using small glass or ceramic containers. The colors will vary depending on how long you leave them in the dyes. Try 2 to 20 hours. Once the eggs are unwrapped and dried, use a vegetable oil to polish them.

#### Yellow

- 1 cup of water
- 1 tablespoon of turmeric
- 1 tablespoon of vinegar

Bring to a boil. Let Cool.

#### Orange

- 2 cups of water
- 2 cups of yellow onion skins (packed tightly)
- 2 tablespoons vinegar

Bring to a boil. Then simmer for 20 minutes. Let cool. Strain.

#### Brown/Bronze

- 1 cup of water
- 1 tablespoon of paprika
- 1 tablespoon of vinegar

Bring to a boil. Cool.

## Brown

1 cup of water  
2 tablespoons of instant coffee or really strong coffee

## Blue

2 cups of tightly-packed chopped red cabbage  
3 cups of water (or enough water to cover plus one inch above cabbage)  
2 tablespoons of vinegar

Bring to a boil and simmer for 15 minutes. Let cool. Strain.

## Blue-Gray/Purple

1 cup grape juice

## Pink/Red

2 cups of chopped beets  
3 cups of water (or enough to cover plus one inch above beets)

Bring to a boil. Simmer for 15 minutes. Strain.

## Green

2 cups of water  
3 tablespoons of dill seeds  
1 cup of red onion skins  
1 tablespoon vinegar

Bring to a boil. Simmer for 20 minutes. Cool. Strain.

Do some experiments and make your own color dyes.

Try:

Chili powder  
Blueberries  
Carrots  
Dark Cherries