

How to Make Your Own Natural Easter Egg Dyes with the Food in Your Kitchen

These recipes are proof that it's easy to go homemade.



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Easter and decorated eggs — you can't have one without the other. But we all know that buying egg dyeing kits year after year is pricey. This year, save some cash and ditch the fake stuff by dyeing your brown or white eggs the old-fashioned way: with food you already have in your fridge or pantry. If you're into the rustic, farmhouse look or prefer to keep your household more natural, follow this how-to guide to colour your holiday decorations with natural Easter egg dyes. The rest is your call: Scatter your dipped and dyed creations through your yard to complement your egg hunt, or add them to your table's centrepiece for a standout display.

How to Make Natural Easter Egg Dye

1. Combine 1 quarter water and 2 tablespoons white vinegar in a medium pot.
2. Bring to the boil, add your dye ingredients for yellow, blue, pink, and orange eggs (ingredients specified below!), and lower the heat. Simmer for 30 minutes. Let cool.
3. Strain the dye before adding the eggs. Once strained, add eggs and let soak for at least 30 minutes. For a more vibrant egg, let it soak longer. When it reaches the desired colour, remove with tongs and pat dry with paper towels.

Pink Eggs

Soak four cups of chopped beetroot in mixture for 30 minutes. Strain, then allow eggs to sit in liquid for 30 minutes or more, depending on how deep you want the colour to be.

Orange Eggs

Add 4 cups of yellow onion skins to mixture. Simmer for 30 minutes, strain, and allow eggs to sit in liquid for 30 minutes. For a brighter orange, leave the eggs to sit in the dye overnight in the fridge.

Yellow Eggs

Add 3 tablespoons of turmeric to the boiling water. Simmer for 30 minutes, let cool, and soak eggs in mixture until they reach the desired shade. (FYI, since turmeric is notorious for staining your skin, you'll want to wear rubber gloves when handling yellow eggs.)

Light Blue Eggs

Add 3 cups of chopped red or purple cabbage to mixture. Simmer for 30 minutes, strain, and allow eggs to soak overnight for brightest shade.

Dark Blue Eggs

Add 4 cups of blueberries to mixture. Simmer for 30 minutes, strain, and let eggs sit in liquid for 30 minutes or more for deeper tones.

Pin this how-to guide for later:

HOW DO YOU *color eggs* NATURALLY?

- ① **COMBINE** 1 quart water and 2 tablespoons white vinegar in a medium pot.
- ② Bring it to a **BOIL**, add your dye ingredients (specified below!), and lower the heat. **SIMMER** for 30 minutes. Let cool.
- ③ **STRAIN** the dye before adding the eggs. Once strained, add eggs and let **SOAK** for at least 30 minutes.

**For a more vibrant egg, let it soak longer. When it reaches the desired color, remove with tongs and pat dry with paper towels.*

BEETS

Soak 4 cups chopped beets in mixture 30 min. Strain, then allow eggs to sit in liquid 30 min., or more for deeper tones.



ONION SKINS

Add 4 cups yellow-onion skins to mixture. Simmer 30 min., then strain. Allow eggs to sit in liquid 30 min.



TURMERIC

Add 3 Tbsp turmeric to mixture. Simmer 30 min., let cool and soak eggs in mixture until they reach desired shade.



CABBAGE

Add 3 cups red or purple cabbage to mixture. Simmer 30 min., then strain. Allow eggs to soak overnight for brightest shade.



BLUEBERRIES

Combine 4 cups blueberries with mixture. Simmer 30 min., strain, then allow eggs to sit in liquid 30 min., or more for deeper tones.



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