

Natural Dye Recipes for your Easter eggs

ORANGE: 4T Paprika per quart of water

BLUE: 4 cups red cabbage (shredded) per quart of water

RED:

**Pomegranate juice (straight-up) or
4 cups red onion skins per quart of water**

PINK:

**Cranberry juice straight-up or
4 cups shredded beets per quart of water**

GREEN: 4 cups spinach per quart of water

GOLD: 4 cups yellow onion skins per quart of water

BROWN: 1 quart strongly brewed coffee

DIRECTIONS: In a large pot, combine 2T white vinegar with vegetable and 1 quart water or 1 quart juice. Simmer 20-30 minutes: strain and cool. Dip eggs anywhere from 5 minutes to several hours in the refrigerator. Turn eggs occasionally. Dry of paper towels or in egg cartons!

