



Natural Easter Egg Dyes

Color your farm-fresh eggs with natural dyes to add pretty colors to your table at breakfast or brunch or even in an Easter basket.

Photo by Karen Keb Acevedo

<< Here are some egg-centric recipes to try>>Whatever kind of egg you raise on your farm or like to serve--quail, chicken, duck, goose--you can enhance their color, naturally.

Using natural items saved from the garden--or even coffee grounds, choose from one of the colors below, experiment and enjoy the results:

Red: beets, cranberries, raspberries

Blue: blueberries or red cabbage leaves

Beige: strong coffee

Orange: carrots, yellow onion skins

Yellow: turmeric

Green: spinach, swiss chard leaves

To Color: Place eggs in a pan with water to cover and a teaspoon of white vinegar.

Add material to be used as a coloring agent and bring to a boil.

Simmer for about 15 minutes.

Remove coloring material and let eggs dry.