

DIRECTIONS FOR RED EGGS



NOTE: Please read all directions and tips BEFORE starting!

Time required: 50 minutes, plus 2+ hours for cooling time

What You Need:

2 1/2 – 3 Dozen **Brown** Eggs (NOT Costco Brown Eggs, as they dye unevenly)
4 tbs Vinegar Olive Oil and Soft Cloth
Glass bowl (9 cups) Paper Towels Plastic Spoon
Packet of Onion Skins, 100 g, Gloves, and instructions (provided by Church)
A large pot for cooking and dyeing the eggs (Stainless Steel is best, NOT aluminum)

We are making the red dye ourselves – do not use additional red egg dye :)

Instructions:

Gently wash (do not scrub) eggs with soapy water and sponge or cloth, rinse. Leave the eggs out on the counter while making the dye, so that they will come to room temperature.

Making the dye with the onion skins: In a stainless saucepan, place the onion skins and 4 tablespoons of white vinegar in 9 cups of water and bring to a boil. Lower heat and simmer, covered, for 30 minutes. Strain the dye into a glass bowl (use provided gloves to squeeze extra liquid from skins), and let cool to room temperature. (Don't be fooled by the orange color, this will come out red!)

In a stainless pot add the cooled strained dye and as many (room temperature) eggs as will fit in one layer of the pot, with a little wiggle room. The eggs should be in **one** layer and **covered by the dye**.

Bring to a boil over medium heat. When liquid reaches boiling, reduce heat to low, cover, and simmer.

Start checking for color at 12 minutes. Do not simmer longer than 15 minutes. If the eggs are not deep brown/red in 15 minutes, remove pot from heat and let sit until eggs reach desired color. (The eggs cook in the dye bath– leaving them in for less than 12 minutes may result in undercooked eggs).

Remove eggs with a slotted spoon, dry with soft cloth, and let cool on racks.

Allow dye bath to cool a bit, then add your second batch of room temperature eggs. If the dye bath does not completely cover the eggs, you can add small amounts of water until the eggs are just covered. Repeat process (start at step 4; subsequent batches will take longer to reach desired color).

When all eggs are cooled, select the best 24 eggs; oil and buff them with a soft dry cloth. You can also bring any good 'extras' to the church. Thank you!

Please place your finished eggs in the church fridge no later than Friday.

TIPS:

Dye residue can be cleaned with a non-abrasive cleaner (such as Bon Ami).

Do not use any porous (wood, ceramic, plastic, etc.) materials as they can be colored by the dye.

Do NOT use white eggs, as they turn out more brown than red.



If your eggs look spotty: As soon as they come out dry eggs with a soft cloth (they may have spots if you let them air dry) If you took them out without drying immediately put them back in for a few seconds and then take it out and dry.

How to avoid making Pink or Brown Eggs!

Supermarket eggs are sprayed with a coating to help preserve freshness. Unfortunately, this coating resists the dye process! Cleaning off the coating with warm soapy water helps (be gentle- vigorous scrubbing makes the eggs look 'scratched' as the coating will come off unevenly). Some manufacturers actually tint their spray coating, so you will see the 'brown' washing right off! **The most beautiful red eggs are made with FARM FRESH (not store bought) BROWN EGGS.** If you can't find farm eggs, use the darkest, most natural brown egg you can find, and try to wash them gently but thoroughly. Remember, Please place your finished eggs in the church fridge no later than Friday.

If you have any questions, contact Lisa Buck (contact info below)
Thank you so much for participating in this much loved tradition!

Lisa Buck

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