



NANA JENNY'S KITCHEN

“How to Dye Easter Eggs with Onion Skins”

Makes one dozen eggs.

INGREDIENTS

Onion skins from about 12 onions (mostly red, although some yellow is fine)
4 1/2 cups water
3 tablespoons white vinegar
Olive oil or other edible oil
12 large eggs (white, brown, or a mix)



DIRECTIONS

1. **Boil onion skins:** In a medium stainless-steel saucepan, combine the onion skins, water, and vinegar. Use a spoon to stir all the onion skins into the water. Bring up to a boil.
2. **Simmer:** Turn heat down to low and simmer, covered, for at least 30 minutes.
3. **Transfer eggs:** Use a slotted spoon to gently transfer the eggs into the saucepan. Make sure the liquid is covering all of the eggs, topping off with a little bit of water if necessary.
4. **Cook the eggs:** Boil the eggs in the dye for 12 minutes. The longer they soak, the darker they will be.
5. **Remove and dry:** Remove the eggs from the dye with the slotted spoon and allow to cool on a wire rack.
6. **Polish with olive oil:** When the eggs are dry and cool enough to handle, a few drops of olive oil and a paper towel to polish them up. Keep the eggs refrigerated until ready to eat, up to one week.

NOTE

- Yellow onion skins will dye the eggs a light tan, while red onion skins will yield a richer brown colour. A mix of onions, as well as a selection of white and brown eggs will give you a pretty, varied palette of shades.