

ONION DYED EASTER EGGS

Western Variant

Materials

Large white eggs
Stockings
Assorted leaves, flowers, and stickers
Scissors
Large saucepan
Bowl
Colander/strainer
Slotted spoon
Oil
Paper towel
Brown or red onion skins
Two tablespoons white vinegar and/or
one teaspoon cream of tartar



Directions

1. Wash all of the eggs with soap to make sure they are free of oil or grease.
2. Place an egg in the saucepan and fill it with enough water to cover the top of the egg by at least an inch. Remove the egg.
3. Add the onion skins, press down, and bring to a boil. Boil for 30 minutes partially covered to minimise evaporation, stirring occasionally. The water should be a deep rusty orange.
4. Allow water to cool slightly, and then strain contents over a bowl, pressing skins to remove any remaining liquid.
5. Rinse pan, pour in dye water, cover, and return to low heat to keep warm while preparing eggs.
6. Cut the stockings into 4 to 5 inch lengths.
7. One at a time, place leaves, flowers, and stickers on the egg as desired. Some of the plant materials will stick better if you dip them in water first.
8. Place the toe of the stocking on the top of your fingers and turn it inside out so that it covers your hand. Place the egg in your hand, and gently turn the hose right side out to cover the egg. Make sure your design is how you want it, and then pull the stocking securely and tie into a knot on the back. Repeat with remaining eggs.
9. Return dye to a gentle boil and stir in vinegar and/or cream of tartar.
10. Gently lower the eggs in the saucepan and boil for 20-30 minutes. Check the colour of the eggs at 20 minutes. If not dark enough, boil until desired colour is obtained.
11. Remove eggs with a slotted spoon and place on rack to cool slightly.
12. Carefully cut stockings and unwrap eggs. Discard any remaining plant materials or stickers.
13. Dampen a paper towel lightly with oil and buff eggs until shiny.

ONION DYED EASTER EGGS

Eastern Europe Variant

Materials

Large white eggs
Stockings/cloth (approx. 20cm. square)
Rubber bands
Bowl of water
Large saucepan
Colander/strainer
Slotted spoon
Oil
Paper towel
Brown or red onion skins - large as possible pieces
White vinegar (optional)



Directions

1. Wash all of the eggs with soap to make sure they are free of oil or grease.
2. Wet the egg with water, this helps the onion skins to stick. If using cloth rather than stockings, dampen the cloth as well.
3. Wrap the onion skins around each egg making sure to give each egg good coverage. If cracks or bare patches occur, don't worry as these create lovely patterns.
4. Place the onion wrapped egg into the middle of your square of cloth or stocking. Wrap the cloth snugly around the egg so that the onion skin presses tightly against it. Tie off the top of the cloth with a rubber band.
5. Carefully add each egg bundle to a pot of boiling water. Boil them for seven minutes or so, until they are hard boiled. Salt added to the water may help the eggs from cracking. A dash of vinegar added to the water may also help the colour set into the eggs.
6. Carefully drain the eggs and rinse in cold water to cool the eggs down.
7. Remove the rubber bands and unwrap the eggs. Peel off the onion skins and dispose.
8. Wipe the eggs dry. Put a little vegetable oil on a cloth or paper towel and rub onto eggs. This gives them a lovely shine.

Variations

The process of masking using stickers, leaves and flowers can also be used with this method.

Rice and other grains such as barley can also be used to create a mottled effect.