



This Easter Season Why not dye eggs the natural way? You can derive many amazing colors and designs from the simplest of household ingredients, like onions! Each variety of onion can give your egg an amazing hue, perfect for any nature-lover's Easter egg hunt (and the kids will love it too).

What you'll need:

One Dozen Eggs

Red Storage Onion with lots of skins

Yellow Storage Onion with lots of skins

Two Boiling Pots

Water

Vinegar

Getting Prepped:

First, peel the skins from each onion, taking care to separate the skins into two piles according to color.

Dying your Eggs

This is the fun part! Grab your pots, add eggs and fill it with enough water to cover the eggs. Place the Red Onion skins in one pot and the Yellow Onion skins in the other pot. Add one teaspoon of vinegar to each of the pots and bring to a boil, then reduce heat and simmer for 15 minutes.

Remove and discard the skins, then place eggs in a bowl to cool. For a darker, richer color you can leave the eggs in the onion water and place in the fridge overnight. In the morning you'll have amazing eggs that look almost too good to eat.

Enjoy! From your friends at Utah Onions, Inc.

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Utah Onions, Inc. was founded in 1977 and is headquartered in Syracuse, Utah. They are one of the country's leading grower-shipper of quality yellow, red, white and sweet onions. For more information about Utah Onions contact Darcie Liptrot at 801-814-8086 or darcie@utahonion.com.

