

Natural Dyed Easter Eggs



Ingredients:

2 pounds beets, peeled, diced
1 pound onions skins
1 1/2 cups (1.9 ounce) jar turmeric
2 small heads red cabbage, sliced
1 6 1 (6-cup) pot of strong coffee
distilled white vinegar

Directions:

For all but the coffee color, in a 5 litre saucepan add 1 vegetable or ingredient. Add 4 litres of water, bring to a boil and cook for 1/2 hour or until the color is very dark. Allow to cool to room temperature and strain out vegetables. Add 1/4 cup distilled white vinegar and then add hard boiled eggs to each color. Refrigerate overnight. For the coffee color: brew the coffee. Allow to cool to room temperature. Add 1/4 cup distilled white vinegar, add hard boiled eggs, refrigerate overnight.