

Hard-Boiled Easter Eggs

Egg Preparation

Place eggs in pan and fill with water to cover by an inch. Bring to a boil, cover pan and remove from heat for 12 minutes. Rinse eggs with cold water to stop the cooking. Place cooled eggs in refrigerator.

Ingredients

Containers large enough to immerse eggs

White vinegar

Food dye, various colors

Hard-boiled eggs, brown, white shells or both

Fill each container with a cup of water or more. Add 1 tablespoon of white vinegar to each container. Add 10 drops or more of food coloring to each container.

Immerse eggs into each container; let eggs soak in dye solution until egg is desired color. Remove from solution and place on drying rack. Once egg is dry, place in refrigerator until ready to use.