

Red Eggs for Pascha

It is our custom to give red eggs to everyone who attends the Resurrection Liturgy. **We need 30 dozen hard-boiled eggs, dyed red**, to supply the approximately 360 needed.

1. There are packets of the **Greek red dye available from Celia-Marie in the church office** (a good will donation will be accepted), or you can use the natural recipe given here, or find others online.
2. After dyeing, **rub a little oil on them**, then dry carefully. This prevents the dye from staining your hands.
3. Place eggs in **cardboard cartons** (not styrofoam) because this helps prevent bleeding.
4. Eggs must be brought to church Thursday, Friday, or **no later than noon on Holy Saturday**. Place in refrigerator.



If you would like to try dyeing red eggs naturally, you can use beets, paprika, or red onion skins.

To prepare dye with red onion skins, place skins of 12 onions in non-aluminum pan, cover with 4-1/2 cups water, add 3 Tbsp vinegar, bring to a boil, then simmer 30 minutes or until desired color is achieved. Strain the dye and let cool to room temperature. Pour over 12 room-temperature eggs in single layer in large pan. Bring liquid to an easy boil over medium heat. Reduce to low and cover. Simmer for 10 minutes, then start checking for color by gently raising an egg out with a slotted spoon. It may take up to 20 minutes to get the right color. Do not cook for more than 20 mins.

<http://www.thekitchn.com/how-to-make-onionskin-easter-e-81574>

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