

# Traditional Armenian Easter Egg Dye

Your students will enjoy dyeing Easter eggs by following an old “Armenian tradition” of using onion skins.



Eggs are a traditional symbol of fertility and rebirth. At Easter, Christians use the (hardboiled) egg to symbolize the empty tomb of Jesus, from which Jesus resurrected. Easter eggs are dyed red to represent the blood of Christ, the hard shell of the egg symbolizes the sealed Tomb of Christ, and the cracking of the egg symbolizes His resurrection.

*\*Optional: Make these eggs together with your students this Sunday and save to distribute to children on Easter Sunday - Students will place their special egg inside an “Easter Egg-holder,” which they will make next Sunday. (Easter Egg-Holder crafts will be shared next Sunday!)*

The recipe below is for dyeing 12 eggs. You may dye more eggs at once in a larger pot - just adjust amounts of other ingredients accordingly.

## Ingredients:

- 12 Eggs at room temperature (*try using a combination of white and brown eggs for different shades of color!*)
- Onion skins
- 3 tablespoons white vinegar
- 2 teaspoons olive oil, or other edible oil

## Directions:

1. Clean the eggs so there are no particles sticking to their shells.
2. Fill the bottom of a stainless steel saucepan with a very shallow amount of water, (*this is just to keep bottom of pan from burning*). Place a layer of onion skins at the bottom of saucepan.
3. Place a layer of eggs on top of the onion skins.
4. Cover eggs with another layer of onion skins.
5. Pour vinegar and water into pot and fill to cover eggs. Bring to boil for 10-12 minutes, so eggs cook through.
6. Remove from heat. Allow eggs to cool in onion skins and water. The longer you allow eggs to stay in saucepan with onion skins, the darker the dye color will be.
7. Remove eggs and cool completely. When cool enough to handle, massage a little olive oil to each. then polish with a paper towel. Keep in refrigerator until time to eat. (or hide!).