



Michigan Easter Eggs

Recipe by McCormick®

Ingredients

One dozen Eggland's Best
Cage-Free White Eggs

Water

Vinegar

Food Coloring



Steps

1. Gently place eggs in single layer in large saucepan. Add enough cold water to cover eggs by 1 inch. Cover. Bring just to boil on high heat. Remove from heat. Let stand 12 minutes.
2. Pour off hot water and rapidly cool eggs by running them under cold water (or place in ice water) until completely cooled.
3. Mix 1/2 cup boiling water, 1 teaspoon vinegar and 10 to 20 drops food color in a cup to achieve desired colors. Repeat for each color.
4. Dip hard-cooked eggs in dye for about 5 minutes. Use a slotted spoon, wire egg holder or tongs to add and remove eggs from dye. Allow eggs to dry.

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