

# Easter Favorites

## Creating Colorful Eggs Can Be Easy And Fun

(NAPSA)—Spending a few hours dyeing Easter eggs can be a fun and rewarding way for families to celebrate the holiday together. Fortunately, you don't have to be Fabergé to create a beautiful assortment of eggs. Now, thanks to McCormick® Assorted Food Colors and Egg Dye, you can easily make colorful eggs that will have friends and family taking second glances.

*To prepare eggs:* Place eggs in a single layer in saucepan. Add enough water to cover by at least one inch. Cover pan and quickly bring just to a boil. Remove from the burner and let stand, covered, about 15 minutes for large eggs (adjust time up or down by about three minutes for each size larger or smaller). Take the lid off, pour off the hot water and run eggs under cold water (or place them in ice water) until completely cooled. If you won't be coloring your eggs right after cooking them, store them in the refrigerator in their cartons.

*Color my world:* Combine a half-cup of boiling water, one teaspoon of vinegar and the specified number of drops of food color to achieve desired colors. Here are some fantastic color suggestions:

- Lime—24 yellow, 4 green
- Purple—15 blue, 5 red
- Cantaloupe—24 yellow, 2 red
- Jade—17 green, 3 blue
- Plum—10 red, 4 blue
- Raspberry—14 red, 6 blue
- Watermelon—25 red, 2 blue
- Teal—15 green, 5 blue
- Fuchsia—18 red, 2 blue
- Spearmint—12 green, 6 yellow, 2 blue
- Maize—24 yellow, 1 red
- Grape—17 blue, 3 red
- Orange Sunset—17 yellow, 3 red
- Jungle Green—14 green, 6 yellow

Dip hard-cooked eggs in dye for about five minutes. For variety, try dipping the top half in one color and the bottom half in another. Use a slotted spoon or



**With the right combinations of food colorings, it is easy to create beautiful Easter eggs.**

tongs to add and/or remove eggs from dye. Don't color or hide cracked eggs and don't eat eggs that have been out of the refrigerator for more than two hours.

*Painting eggs:* In a small glass container, combine 10 drops food coloring, ½ teaspoon water and ½ teaspoon of vinegar. Paint hard-cooked eggs with a paintbrush or cotton swab. Try stripes, polka dots, zigzags or original drawings.

*Pastel marbled eggs:* In a shallow bowl, combine ¼ cup boiling water, one teaspoon vinegar, ⅛ teaspoon oil and four to eight drops food color. Gently roll each egg in the mixture for 30 seconds, or until the egg is the desired shade. Transfer egg to a second color mixture and repeat the process. Allow the egg to dry completely and wipe away excess oil with a paper towel.

Remember to wash your hands thoroughly while handling the eggs during cooking, cooling, dyeing and hiding.

For quick and easy cleanup, use soap and water repeatedly to remove food color from hands and most kitchen countertops. If needed, use all-purpose cleaner with bleach for countertops.

McCormick® Assorted Food Colors and Egg Dye packages are available in the spice section of the supermarket. If you have questions about using food colors as egg dyes or want a free egg dyeing guide, call 1-800-632-5847 or visit [www.mccormick.com](http://www.mccormick.com).