

Kokkina avga Red Eggs at Pascha

Red eggs (in Greek: kokkina avga) are perhaps the brightest symbol of Pascha, representing the blood of Christ and rebirth. Rarely will a Greek Easter be celebrated without lots of red eggs. Commercial dyes are available, but this old-fashioned natural method creates red eggs with a deep rich color. The following recipe is for one dozen eggs.

- fresh uncooked brown eggs (12) at room temperature
 - skins from yellow (Spanish) onions
 - white vinegar
 - saucepan
 - strainer
 - bowl
 - slotted spoon
 - paper towels
 - cooking racks
 - olive for polishing
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- start with 12 medium to large eggs
 - remove any material clinging to the surface of the eggs
 - make the dye with the onion skins: In a stainless saucepan, place skins of 15 yellow onions and 2 tablespoons of white vinegar in 4 1/2 cups of water and bring to a boil. lower heat and simmer, covered for 30 minutes
 - remove onion skins from the pot (you may reserve for a second batch of dye)
 - strain into a glass bowl and let come to room temperature
 - in a stainless saucepan add the cooled strained dye and fresh eggs at room temperature. the eggs should be in one layer and covered by the dye
 - bring to boil over medium heat uncovered
 - once boiling, turn off heat and cover for 12 minutes ***
 - remove eggs with slotted spoon and cool on racks
 - coat lightly with olive oil and plush with paper towels

*** If eggs are not red enough after hard-boiling them, remove from liquid and let dye cool, once cool, reinsert eggs into dye and let sit for 1-2 hours or longer depending on the desired color.

TIPS:

1. Save onion skins in plastic bag in the refrigerator until ready to use.
2. Do not use any porous materials such as wooden spoons or ceramic because dye will stain.