

~Finding Philothea~

Natural Easter Egg Dye Recipe

Here's What You Will Need

- 2 small red cabbages
- 3 large beets
- white vinegar
- water
- four large mason jars with lids
- 12 eggs
- two large soup pots with lids
- 1 medium soup pot
- large metal spoon
- tongs
- 1 large bowl
- 1 freezer bag
- olive oil (optional)

Here's How To Make It

1. Wash and pat dry the red cabbages and beets.
2. Chop red cabbages and place in one of the large soup pots.
3. Chop beets and place in other large soup pot.
4. Add 8 cups of water and 1/4 cup of vinegar into the pot with red cabbage. Stir ingredients.
5. Add 4 cups of water and 2 tablespoon of vinegar into the pot with beets. Stir ingredients.
6. Place both pots on stovetop and bring to boil. Reduce to medium heat and cover with lids. Simmer for 20 minutes. Remove from heat and allow the pots and ingredients to cool.
7. Meanwhile, while dyes are simmering, fill medium soup pot with water and gently place all eggs in pot. Bring to boil and cook eggs for 7-8 minutes. Remove from heat and let eggs cool.
8. Once all ingredients are at room temperature, carefully remove red cabbage and beets from soup pots using large metal spoon. Place half in large bowl, set aside for soup. Place remainder of red cabbage and beets in freezer bag and freeze for later use.
9. Fill large mason jars 3/4 full with dye.
10. Using tongs, carefully place eggs in the mason jars. Place lids on jars.
11. Allow eggs to soak in dyes for 30 minutes - 24 hours, depending on how dark of a color hue you desire. Making sure lid is securely on, gently rotate each Mason jar to ensure that the dye is evenly distributed over the eggs.
12. When you are ready to remove eggs, use tongs to carefully pick up eggs and place them back into carton to dry.
13. If you would like to shine your eggs, pour a little olive oil on a cloth and gently rub the eggs after they are completely dry.

Red Cabbage, Beet, and Root Vegetable Soup

Here's What You Will Need

- bowl of red cabbage and beets from Natural Easter Egg Dye Recipe
- 4 tablespoons butter
- 3 tablespoons olive oil
- 1 large garlic clove, peeled and minced
- 1/2 yellow onion, peeled and diced
- 3 carrots, peeled and chopped
- 2 celery stalks, chopped
- 2 potatoes, peeled and chopped
- 4 cups of your favorite stock or broth (I used chicken bone broth)
- 1 tablespoon salt, more for seasoning
- 1/2 teaspoon freshly ground pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- large soup pot
- immersion blender

Here's How To Make It

1. Melt butter and oil over medium-low heat. Add garlic and onion and cook until aromatic, about two minutes.
2. Mix in carrots and celery, cook for 8-10 minutes, stirring occasionally.
3. Stir in red cabbage, beets, potatoes, and broth.
4. Add salt, pepper, garlic powder, and onion powder.
5. Bring soup to boil. Reduce heat to low.
6. Simmer soup for three hours.
7. Remove soup from heat and let cool for fifteen minutes.
8. Blend cooled soup using immersion blender.
9. Return to low heat and stir in more salt and seasonings, if needed.
10. Once soup is at desired temperature, remove from heat, and pour into bowls.
11. Garnish soup with your favorite topping - drizzle on heavy cream, shave fresh parmesan on top, or top with parsley! Enjoy!