FOOD SAFETY TIPS FOR EASTER EGGS

- Wash hands before starting each step of preparing the eggs.
- Place raw eggs in a large pan. Cover eggs with cold water. Place pan on stove with a lid on it. Bring to a boil. Turn off burner and let set for 15 minutes.
- Finish cooling in cold water. When cold, refrigerate in covered container until ready to color eggs.
- Wash hands before coloring the eggs. Return eggs to refrigerator immediately after coloring.
- Do not leave cooked eggs at room temperature for more than 3 hours (cumulative).
- If eggs crack during the hiding and finding process, discard.
- Cooked eggs that have been properly handled and refrigerated can safely be used for up to one week.

Cooking tip: If the yolks of hard cooked eggs turn greenish blue the eggs were cooked too high a temperature. Never boil eggs.

For fun try dyeing eggs with natural dyes. Adding a little vinegar or lemon juice to the coloring liquid will speed up the dyeing process. Here are some suggestions for natural dyes:
- Pink--Pickled beet juice.
- Yellow---Tumeric dissolved in water and vinegar.
- Green--Chopped frozen spinach cooking liquid.
- Orange--Grated carrots squeezed to get out the juice, mix juice with vinegar.
- Lavender--Grape juice with vinegar.
- Red--Boiled red onions or red cabbage mixed with vinegar.

Suggestions for using cooked eggs:
- Deviled eggs.
- Egg salad sandwich spread.
- Chopped eggs can be added to tossed green salads, and potato and pasta salads.
- Blend eggs with ranch dressing for a vegetable dip.
- Pickled eggs.

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