

DRAGON EGGS

You will need:

- Boiled eggs (see recipe on next page, needed)
- Food dye colors of your choice
- Distilled white vinegar
- Cups (one for each color you use)
- Water



Image from
<http://simplypotter.com/dragon-deviled-egg-recipe/>

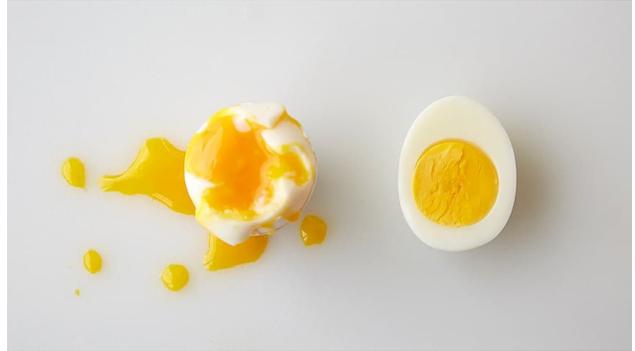
Instructions:

1. Boil eggs and let them cool completely.
2. Make your dragon egg dye. Mix 1 tablespoon of distilled white vinegar with a food dye color of your choice in a cup. Fill the rest of your cup with enough water to be able to submerge your egg.
3. Gently crack the eggs, so that the shells remain on the egg but are cracked.
4. Submerge one egg in your dye mixture and leave for about 5 minutes. Repeat until you have dyed all your eggs in the colors you wish.
5. Once they are dry, carefully remove the shell.
6. Leave them whole or make deviled eggs out of them!

HOW TO BOIL EGGS

You will need:

- 6 large eggs
- Water
- Stockpot with a fitted lid
- Large slotted spoon
- Bowl, ice and water for ice bath
- Timer



Instructions:

1. Carefully place uncooked eggs in a single layer in a stockpot. Add cold water until the eggs are submerged under about one inch of water.
2. Bring to a full boil, uncovered.
3. Immediately turn off heat, remove from the burner and cover.
4. Set timer for...
 - 3 minutes for very runny soft-boiled eggs with just-set whites
 - 4 minutes for runny soft-boiled eggs
 - 6 minutes for creamy, custard-y “medium”-boiled eggs
 - 8 minutes for firm (but still creamy) hard-boiled eggs
 - 10 minutes for firm hard-boiled eggs
 - 12 minutes for very firm hard-boiled eggs

We recommend 8 - 10 minutes if you are making Dragon Eggs
5. Prepare an ice bath.
6. After the timer goes off, carefully remove eggs and submerge in an ice bath to halt the cooking process. Cool them enough to peel safely.

Notes on timing:

For extra-large eggs, add approximately one minute to the recommended times to achieve the desired results. And remember that this spectrum of cook times is a guide, not a hard-and-fast rulebook. If you like your eggs at eight minutes, that’s what you should do. It’s almost impossible to make a mistake that would render your batch inedible, so feel confident experimenting with timing and techniques until you find out what works for you.

Recipe from: <https://www.pillsbury.com/everyday-eats/breakfast-brunch/how-to-boil-eggs>