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## CHICKENS-EGG BOILED WITH RED ONION

Egg boiled with red onion

It's almost Easter - and you can make these sweet eggs in no time. You can see below how. Children can also join ;o)

### **You must use**

Puffed chicken eggs

Skins from red onions

### **You do this:**

Peel the outer skins of the red onions. Wrap the shells around the deflated hen's egg with tinfoil. Make sure to cover the entire surface of the egg with red onion skins and place tinfoil on the outside. The eggs must

now be boiled for 15 minutes together with the shells in boiling water. Make sure the eggs are UNDER water - hold them down with a lid that is smaller than the diameter of the pot. As long as there is air in the eggs, they will pop to the surface.

The red onion skins provide the marbling and color on the surface of the egg.

Unwrap the eggs from the foil and let them cool. Use a small piece of matchstick with sewing thread around it to make the suspension on the egg. Insert the matchstick into the egg and let the sewing thread hang up. Can also be done with a small piece of foam rubber and sewing thread - foam rubber expands down into the egg. Hang the eggs on a witch hazel branch or similar.

