

How to Make Vibrant Dyed Deviled Eggs: The Ultimate Easter Party Hack

The Ultimate Guide to Easter Dyed Deviled Eggs



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12 min

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INGREDIENTS

For the Deviled Egg Filling:

12 Large Eggs: Fresh is great, but eggs that have been in the fridge for a week actually peel much easier after boiling.

1/4 Cup Mayonnaise: This provides the base for that silky, creamy texture.

2 tsp Pickle Juice: My secret weapon for tanginess.

2 tsp Yellow Mustard: Adds a classic deviled egg "zip."

4 tbsp Finely Chopped Dill Pickles: This provides a necessary texture contrast.

Salt & Pepper: To taste.

For the Egg Dye:

6 oz Water: Per cup/color.

1 tsp White Vinegar: Per cup/color (this is crucial for setting the dye).

Food Coloring: I recommend liquid or gel drops in various shades.

DIRECTIONS

- 1. The Perfect Hard-Boil:** Place your 12 eggs in a large pot and cover them with at least an inch of cold water. Bring the water to a rolling boil over high heat. As soon as it hits that boil, turn off the heat completely, cover the pot with a tight-fitting lid, and let them sit for exactly 12 minutes. This method prevents that unappealing gray-green ring around the yolk.
- 2. Cool and Peel:** Immediately drain the hot water and submerge the eggs in an ice bath or rinse under very cold water. Once cool, gently crack the shells and peel. Pro Tip: Peel them under a slow stream of running water to help the shell slide right off.
- 3. Prep the Whites:** Slice the eggs in half lengthwise. Gently pop the yolks out into a medium-sized mixing bowl and set the whites aside on a clean paper towel.
- 4. Create the Dye Baths:** Line up several small cups or bowls. In each, mix 6 ounces of water, 1 teaspoon of white vinegar, and several drops of your chosen food coloring. Stir well.
- 5. Color the Eggs:** Submerge the egg white halves into the dye baths. Let them soak for about 10 minutes. Keep an eye on them-if you want pastel, pull them out early; for vibrant colors, let them sit longer. Once they reach your desired shade, remove them and place them "hole-side down" on paper towels to dry completely.
- 6. Make the Creamy Filling:** While the whites dry, mash your yolks with a fork until they are fine crumbles. Add the mayonnaise, pickle juice, and mustard. Mix until the consistency is smooth and creamy. Fold in the chopped dill pickles and season with salt and pepper.

7. **Fill and Serve:** Transfer the yolk mixture into a zip-top bag and snip off a small corner (or use a piping bag with a star tip). Pipe the filling generously into the colorful egg white "cradles."

SWAPS & NOTES

The Mustard: If you want a more sophisticated flavor profile, swap the yellow mustard for Dijon or a spicy brown mustard.

The Pickles: If you aren't a fan of dill, you can use sweet relish.

However, I find the dill pickles balance the richness of the eggs much better.

The Mayo: For a lighter version, you can swap half the mayo for Greek yogurt, though the texture will be slightly tangier.

TIPS FOR SUCCESS

Dry the Whites Thoroughly: If the egg whites are still wet from the dye, the yolk filling might slide around.

Use a paper towel to pat the inside and outside dry.

The Vinegar Secret: Don't skip the vinegar in the dye!

It acts as a mordant, ensuring the color sticks to the protein of the egg white rather than just washing off.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-vibrant-dyed-deviled-eggs-the-ultimate-easter-party-hack/>