



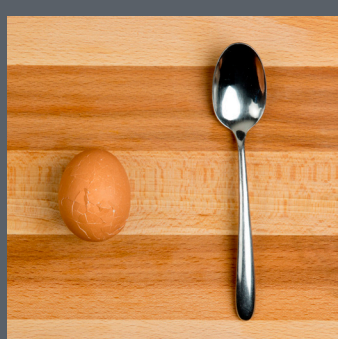
DRAGON EGGS



1. Gather your ingredients: eggs, beets, red cabbage, saffron, turmeric, paprika, mustard, mayonnaise and green olives.



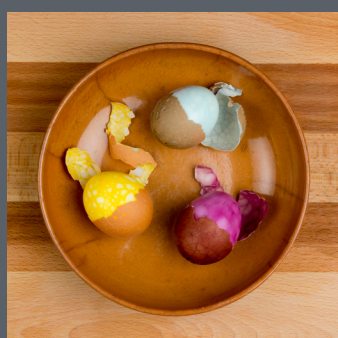
2. Prepare your dyes: boil the red cabbage until the water has turned dark blue, juice the beets, and mix the saffron in water. Then, place each of the dye mixtures in three separate bowls large enough to hold as many eggs as you'd like.



3. Hard boil the eggs for 15 minutes. Once they're done, immediately rinse them in cold water. Gently crack each of the eggs with a spoon until they have cracks all over.



4. Drop the eggs into the dyes and let them soak overnight, covered, in the fridge.



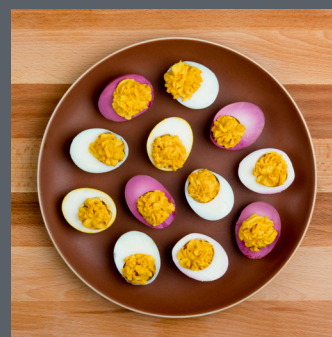
5. Take the eggs out of the fridge and remove them from the dye. Wipe off any excess dye. Then, slowly peel off their shells.



6. Leave some of the eggs whole. For the deviled dragon eggs, cut the hard boiled eggs in half.



7. Scoop out the yolks into a separate bowl and mix with mayonnaise and mustard. Add 1 teaspoon of turmeric, and salt and pepper to taste. Mix thoroughly.



8. Using a plastic bag, pipe the mixture back into the egg whites to fill the deviled eggs.



9. Sprinkle a pinch of paprika onto the deviled eggs.



10. Slice the green olives and add a sliver to the top of each deviled egg.



11. Prepare to enjoy a feast of tasty dragon eggs, filled with magic, myth and yummy goodness. #HalloweenHills