

Bunny Soup



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3 quarts water
1 gallon bag dried onion peels
1/4 cup apple cider vinegar
1 teaspoon dried garlic
1/2 teaspoon salt
1/4 teaspoon ground cayenne pepper
18 eggs and egg carton

In a Dutch oven, combine water, onion peels, vinegar, garlic, salt, and cayenne pepper. The soup is now seasoned for the Easter Bunny.

Bring the soup to a boil. Chase the kids out of the kitchen.

Once the kids are safely out of the kitchen, it's time to add the eggs. Hide them under the onion peels so the kids don't see them.

Cook the eggs for 1 hour 15 minutes over medium low heat. The longer the cooking time the darker the eggs.

Once the eggs are cooked, remove them from the soup. Put the cooked eggs back in the egg carton. Refrigerate cooked eggs.

Call the kids into the kitchen. Show them how much the soup has cooked down. Take the soup to the backyard or front porch to feed the Easter Bunny.

Have the kids go back in the house for 30 minutes. Sneak back out and dump the soup by straining the liquid into the garden and throwing the peels in the trash. Hide a couple of bunny eggs and a few remaining onion peels under the

Dutch oven for the kids. Tell them it's time to check and see if the bunny has eaten the soup. The full Easter Bunny always leaves Easter treats as a thank-you for the delicious bunny soup.

Save the remaining eggs for your Easter Egg Hunt.

Makes 18 Bunny Eggs

Cook's Note: A mix of red and yellow onion peels will result in the best color for the eggs. This soup is not limited to 18 eggs. Once the cooked eggs have been removed, add additional uncooked eggs. Repeat the cooking process before feeding the Easter Bunny. If making a "secret" second batch, download Dreamee Dog's coloring pages for April to entertain the kids.

No Bunnies were harmed in the making of this soup. Our taste tester did develop severe embarrassment when tricked into trying a spoonful of bunny soup. The eggs, however, are delicious.

