

FOOD WASTE

## YELLOW ONION DYE

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RENEWABLE - VEGAN - COMPOSTABLE

MADE OF BY-PRODUCT OR WASTE



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### INGREDIENTS & TOOLS:

- 10g yellow onion skins (dyestuff)
- 500 ml water (solvent)
- 30 ml vinegar (for warmer tones)
- 5 g salt (stabilizer)
- lemon juice or citric acid solution PH3 (acidic modifier)
- a piece of silk

Tools: cooker, pot, a coffee filter, strainer, glass jar, spoon

### THIS IS A VARIATION ON:

Yellow onion skins dye biochrome recipe by Cecilia Raspanti for Fabricademy, 2019.

The same dye recipe, but the silk is not mordanted. Variation: none

### MAKING PROCEDURE:

- Put skins in a pot with water and the vinegar
- Bring water to the boil, let it simmer for 2 hours.
- Strain out the skins and put the water back in the pot.
- Reduce the liquid to 25% for a more concentrated ink or dye.
- Add salt to stabilize.
- Let it cool to lukewarm before adding the silk, leave overnight
- Modify by dipping the silk in the acidic solution, rinse.

Silk can be redyed. Rip to shreds for home composting.