

## Leprechaun Breakfast - The Real Green Eggs

There are some things that Leprechauns enjoy just like humans, like eggs for breakfast. When Leprechauns chow down on a couple of eggs (sunny side up, of course) their eggs are green. After eating a couple of traditional Leprechaun breakfasts, however, we noticed that the green eggs were one of their tricks... not magic. Now we can show you the trick and how you can pull one over on your friends and family, too.

### What You'll Need

- Eggs
- Empty plastic water bottle
- Bowls or plates
- Green food coloring
- Fork
- Super glue



### Let's Try It!

1. Before you're ready to trick your friends, you need to prep your Leprechaun Green Eggs. Start by cracking an egg into a bowl or plate. Be extremely careful not to break the yolk.
2. In your hand, lightly squeeze an empty plastic water bottle. Do your best not to compress the water bottle all of the way.
3. With the bottle lightly squeezed, gently press the bottle's mouth onto the yolk.
4. Slowly release your squeeze on the bottle and watch as the egg yolk jumps up and into the empty water bottle!
5. Since you've separated the yolk, you can now add the food coloring to the egg white. Depending on how green you want your eggs, put 1-5 drops of green food coloring in the egg white and mix it up with a fork.
6. Once you're happy with your egg whites (or are they egg greens?) you can replace the egg yolk by lightly squeezing the bottle, again.  
**NOTE:** *Make as many eggs as you want, but remember that if you plan on eating them, they won't be edible for very long after you've opened them.*
7. All that's left to do is enjoy the look of shock on the faces of all your St. Patrick's breakfast guests.

If you really want to sell your trick, you can try to find a way to carefully replace the egg back into its shell and seal the egg up the best that you can. It might be a good idea to have super glue close by. Don't worry if you can't recreate a perfect egg, it just needs to be convincing to the people you're trying to trick.

### St. Patrick's Secrets

There's no abracadabra spell to turn normal eggs into Leprechaun Green Eggs, but your breakfast guests don't need to know that. The magic behind this trick is all about the preparation and presentation... and that starts with the method you use to separate the egg yolk from the white.

When you squeeze the bottle, you are decreasing the air inside. If you squeeze the bottle while the mouth is facing towards you, you'll even feel air rush out. Releasing the squeeze on the bottle does the opposite, allowing air to rush back into the bottle. If you cover the mouth of the bottle with the egg yolk prior to releasing your squeeze, the available volume inside the bottle is filled by the egg yolk, rather than air. The egg yolk separates easily from the egg white because of their differing viscosity, or measurable thickness. While the egg white is runny and slimy, the yolk is more similar to a solid. The yolk's higher viscosity enables the entire yolk to enter the bottle as the egg white runs off, back onto the plate or bowl.

