



CHIVE RECIPES

Chives are starting to flower, take advantage of this by making good use of the chive and the flower in your kitchen.

How to use the flowers on your chives:

Collect some chives with the flower attached. Rinse and dry to make sure there are no bugs.

Chive oil: Fill a jar 1/3 full with a mixture of chopped chives and whole flowers, fill with olive oil and place in the dark for 2 weeks, strain out the chives and flowers, and store.

Chive Vinegar: Fill a jar with chive flowers. Cover with white vinegar. (I have used other types too). Leave in the dark for 2 weeks and strain. Store in the dark (the pink color may fade if stored in the light).

Chive butter: Chop chive flowers, add to melted butter. Allow butter to harden. Use like you would garlic butter, as a topping on cooked vegetables, or to sauté with.