

Recipes



Chives, *Allium schoenoprasum*

Tips:

- Use fresh to top potatoes, egg dishes, salads, vegetables, or any dish to add a mild onion flavor.
- Add at the end of cooked dishes for the best flavor.
- To freeze, wash and dry leaves in cool water. When dry, chop, and freeze in an airtight container.
- The flavor of air-dried chives is greatly diminished.
- Flavor butter or cream cheese by incorporating chopped chive leaves and flowers.
- Pick flowers soon after opening, before the seeds form, to use in salads and as a garnish.
- Make a pink chive vinegar by steeping the flowers in white wine vinegar for a couple of weeks.

Savory Chive Biscuits

2 cups un-sifted all-purpose flour

4 teaspoon baking powder

1 teaspoon salt

¼ cup (½ stick) cold unsalted butter, cut in pieces

2 tablespoons chilled solid shortening

⅔ cup milk

2 Tablespoons chopped chives and a few chopped flowers

Preheat oven to 425°F. In a large bowl mix the dry ingredients and toss in herbs. Using a pastry blender, cut in butter and shortening until mixture is crumbly. Slowly add milk, mixing until dough forms a ball but is not too sticky to work.

Turn dough onto a floured surface and knead a few times, then roll out to about ¾ inch thickness. Cut with a biscuit cutter and place on an ungreased baking sheet. Bake for 12-15 minutes or until tops are golden brown.

Adapted from Debby Accuardi, Member at Large, West District
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs,
edited by Katherine K. Schlosser

Beef Antipasto with Chive Salsa

¾ pound grilled steak, done to taste

½ cup red wine vinegar

½ cup chives, minced

Salt and freshly ground black pepper

2 tablespoons extra virgin olive oil

1 tablespoon chopped fresh parsley

1 shallot, minced fine

1 teaspoon Dijon mustard

1 tablespoon honey

Slice the grilled steak into thin strips that are ⅛ to ¼ inch thick and 3-4 inches long.

Place the steak strips in an airtight container along with the red wine vinegar, $\frac{1}{4}$ cup of the chives and salt and pepper to taste. Mix thoroughly and set aside in the refrigerator to marinate for at least 4 hours, preferably overnight. Shake the container periodically to aid the marinating process.

When the steak is ready, arrange the strips on a serving plate attractively.

Strain the chives from the marinade, reserving the vinegar, and place them in a small bowl. Add the remaining chives, olive oil, parsley, shallot, mustard and honey, and mix thoroughly. Add 3 or 4 tablespoons of the reserved marinade, spooning it over the top of the steak to garnish.

Top with salt and pepper to taste. Serve cold or, better yet, at room temperature.

Serves 6 as an appetizer

Adapted from: Rogers, Juliette. 1999. *Growing and Using Chives*. Storey Communications: VT

Garlic Chive Potato Salad

4 red boiling potatoes, scrubbed clean, with skin on
4-5 tablespoons red wine vinegar
4 celery stalks
1 cucumber

2-3 tablespoons garlic chives, to taste
2-4 tablespoons mayonnaise
1 teaspoon prepared mustard
Salt and freshly ground black pepper

In a large pot of boiling water, boil the potatoes until they can be pierced easily with the tip of a knife, about 20 minutes. Drain and let them cool until they can be handled.

Cut the potatoes, skin and all, into rough $\frac{3}{4}$ inch cubes and place them in a large bowl. Stir in the red wine vinegar and let sit, stirring occasionally, while you prepare the other ingredients.

Scrub the celery and cut it into small chunks. Peel the cucumber, seed it and cut it into small chunks. Rinse the garlic chives, dry and chop finely, reserving a few attractive tips for garnish.

When the potatoes are cool, stir in the vegetables, chives, mayonnaise, and mustard. Season to taste with salt and pepper and adjust the mayonnaise-to-vinegar ratio to suit you.

The salad tastes best if it is left to sit in the fridge for a couple of hours before serving to allow the flavors to mingle. Stir well before serving and arrange the reserved chive tips on top.

Serves 4 as a side dish

Rogers, Juliette. 1999. *Growing and Using Chives*. Storey Communications: VT

Meyer Lemon Chive Mayo Recipe

Lemon chive mayo is a refreshing condiment that pairs well with seafood. It also makes a delicious dipping sauce for vegetables like French fries and steamed artichoke.

1 egg, room temperature	Pinch of salt
2 tablespoons lemon juice	$\frac{3}{4}$ cup of oil
1 teaspoon Dijon mustard	2 teaspoon chives, sliced thin

Add the egg, lemon juice, mustard, and salt to your food processor. Process for about 10-20 seconds, until it is creamy.

Now we're going to add the oil. Start the food processor and pour the oil in a very slow, steady stream. This is the most important part when making mayo. After all the oil has been incorporated, stop the food processor.

Use a spatula to mix in the sliced chives. Store in the refrigerator in an airtight container until ready to use. Makes approximately 16 (1) tablespoon servings.

Cooking with Janica, cookingwithjanica.com

Do you have a recipe using chives to share?
Please send it to Email_educator@herbsociety.org