

# *Selected Recipes with Chive Flowers and Leaves*

*ALLIUM SCHOENOPRASUM – GARDEN CHIVES AND*

*ALLIUM TUBEROSUM – GARLIC CHIVES*

## **SAVORY CHIVE BISCUITS**

2 cups unsifted all-purpose flour

$\frac{3}{4}$  cup milk

4 teaspoon baking powder

2 Tablespoons chopped chives and a few  
chopped flowers

1 teaspoon salt

$\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) cold unsalted butter, cut in  
pieces

2 tablespoons chilled solid shortening

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  $\frac{3}{4}$  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

Herb Society of America's Essential Guide to Growing and Cooking With Herbs

## **BEEF ANTIPASTO WITH CHIVE SALSA**

$\frac{3}{4}$  pound grilled steak, done to taste

1 tablespoon chopped fresh parsley

$\frac{1}{2}$  cup red wine vinegar

1 shallot, minced fine

$\frac{1}{2}$  cup chives, minced

1 teaspoon Dijon mustard

Salt and freshly ground black pepper

1 tablespoon honey

2 tablespoons extra virgin olive oil

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, ¼ 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

2-3 tablespoons garlic chives, to taste

4-5 tablespoons red wine vinegar

2-4 tablespoons mayonnaise

4 celery stalks

1 teaspoon prepared mustard

1 cucumber

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 ¾ 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