

CHIVES

Hardy, Cold Tolerating Perennial Herb

COMMON USES

Chives are a culinary herb used in fish, chicken recipes. Cut the stem into tiny pieces and sprinkle to flavor. Purple flowers may be pulled apart and sprinkled over salads or other recipes to create a pop of color.



HARVESTING AND STORAGE

Harvest: Cut the chives down to 1-2 inches from the ground when harvesting. Purple flowers are edible but do dry out within a week and taste best when fresh.

Storage: Store chives in an airtight container. Ideally use them when fresh, or store in the freezer.



FEATURED RECIPE: CHIVE BUTTER

½ cup unsalted butter, (1 stick), room temperature

2-3 Tablespoons fresh chives, finely chopped

¼ teaspoon fine sea salt, or to taste

For the full recipe, visit:

<https://www.forkinthekitchen.com/>

