

CHIVES

TYPE:	Perennial
SUN:	Full Sun to Partial Shade
HEIGHT:	10 to 18 inches
GROWING IT:	Humus rich, well-drained soil. Can be grown in containers.
PARTS USED:	Leaves, flowers
HARVEST:	Snip leaves as needed, cutting at base. Preserve by freezing, but are best fresh. Cut flowers as they open. Cut chives down to the base after flowering to produce fresh leaves.
CULINARY:	Leaves used in salads, sauces, meat dishes, eggs, cheese, butters, and vinegars. The flowers can also be used in salads for color and flavor.

TRY IT!

HERBED SPAGHETTI SQUASH

- 1 medium spaghetti squash
- ¼ c. olive oil
- ¼ c. chopped fresh chives
- 1 Tbs. chopped fresh parsley
- 1 Tbs. chopped fresh basil
- 1 tsp. chopped fresh rosemary
- 1 garlic clove, minced
- 1 tsp. freshly squeezed lemon juice
- Salt and freshly ground pepper to taste
- ¼ c. freshly grated Parmesan cheese

Preheat oven to 350 degrees F. Cut squash length-wise and remove seed membranes. Place cut side down in baking dish. Add small amount of water and bake for 40 minutes or until fork tender. OR in a microwave, place cut side down in a microwaveable baking dish. Add small amount of water, cover and cook for 10 minutes, or until fork tender. Set aside to cool. In a food processor, add oil, chives, parsley, basil, garlic, rosemary, and lemon juice. Blend until thoroughly mixed and smooth. Using fork, scrape cooled squash into bowl. Season with salt and pepper. Add herb mixture and toss to coat. Place squash mixture into a shallow baking dish. Sprinkle with cheese and set aside. Warm in oven before serving.