

GARLIC 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!

CHEDDAR CHIVES BREAD

- 1 ¼ c. water
- 3 ¼ c. bread machine flour
- 1 ¼ c. shredded cheddar cheese
- ¼ c. chopped fresh garlic chives
- 2 Tbs. sugar
- ¾ tsp. salt
- 1 ½ tsp. quick acting active yeast

Place ingredients in the bread machine in the order suggested by the manufacturer.
Select Basic or White Bread setting cycle