

# Chives

One of the first greens to come out in the spring, chives fall somewhere between garlic and onions in flavor. Probably the most prominent vitamin contained in chives is vitamin K.



**Growing info:** Chives are a perennial plant. This means they live through all four seasons and can last for many years in the garden. We have a small herb garden where chives have a prominent place.

## TIPS:

**Short-term Storage:** Store dry in plastic, in the refrigerator.

**Long-term Storage:** Can be dried and crushed.

**General Cooking Info:** Chives have a strong and spicy garlic/onion flavor. A little goes a long way in most any dish.

**Cheddar, Bacon, and Fresh Chive Biscuits**

These are great for sandwiches. Just split them in half, slather with some Dijon, pile on thinly sliced ham, and add a lettuce leaf.

- 6 thick-cut bacon slices
- 3 3/4 cups bread flour
- 1 1/2 tablespoons baking powder
- 1 1/2 teaspoons baking soda
- 1 1/4 teaspoons salt
- 1/2 cup (1 stick) chilled unsalted butter, cut into 1/2-inch cubes, plus melted butter for brushing
- 2 1/2 cups (packed) coarsely grated sharp cheddar cheese (about 12 ounces)
- 1/3 cup chopped fresh chives
- 1 3/4 cups chilled buttermilk
- Honey (optional)

Position rack just above center of oven and preheat to 425°F. Line heavy large baking sheet with parchment paper. Cook bacon in heavy large skillet over medium heat until crisp and brown. Transfer bacon to paper towels to drain, then chop coarsely.

Combine flour, baking powder, baking soda, and salt in processor; blend 5 seconds. Add butter cubes. Blend until coarse meal forms, about 30 seconds. Transfer flour mixture to large bowl. Add cheddar cheese, fresh chives, and chopped bacon; toss to blend. Gradually add buttermilk, stirring to moisten evenly (batter will feel sticky).

Using lightly floured hands, drop generous 1/2 cup batter for each biscuit onto prepared baking sheet, spacing batter mounds about 2 inches apart.

Bake biscuits until golden and tester inserted into center comes out clean, 18 to 20 minutes. Brush biscuits lightly with melted butter. Let cool 10 minutes. Serve biscuits warm or at room temperature with honey, if desired.

*from epicurious.com*

**Sauteed Chicken Breasts with Creamy Chive Sauce**

- 4 boneless, skinless chicken breasts, (about 1 pound), trimmed of fat
- 1 teaspoon kosher salt, divided
- 1/4 cup plus 1 tablespoon all-purpose flour, divided
- 3 teaspoons extra-virgin olive oil, divided
- 2 large shallots, finely chopped
- 1/2 cup dry white wine
- 1 14-ounce can reduced-sodium chicken broth
- 1/3 cup reduced-fat sour cream
- 1 tablespoon Dijon mustard
- 1/2 cup chopped chives, (about 1 bunch)

1. Place chicken between sheets of plastic wrap and pound with a meat mallet or heavy skillet until flattened to an even thickness, about 1/2 inch. Season both sides of the chicken with 1/2 teaspoon salt. Place 1/4 cup flour in a shallow glass baking dish and dredge the chicken in it. Discard the excess flour.
2. Heat 2 teaspoons oil in a large nonstick skillet over medium-high heat. Add the chicken and cook until golden brown, 1 to 2 minutes per side. Transfer to a plate, cover and keep warm.
3. Heat the remaining 1 teaspoon oil in the pan over medium-high heat. Add shallots and cook, stirring constantly and scraping up any

browned bits, until golden brown, 1 to 2 minutes. Sprinkle with the remaining 1 tablespoon flour; stir to coat. Add wine, broth and the remaining 1/2 teaspoon salt; bring to a boil, stirring often.

4. Return the chicken and any accumulated juices to the pan, reduce heat to a simmer, and cook until heated through and no longer pink in the center, about 6 minutes. Stir in sour cream and mustard until smooth; turn the chicken to coat with the sauce. Stir in chives and serve immediately.

*from Eatingwell.com*

**Chinese Chive Dumplings - Gui****Chai**

2 Servings

1/2 cups water

1/4 cup vegetable oil

1/4 cup tapioca flour

1/4 cup sticky rice flour

1 tablespoon soy sauce

1 cup rice flour

2 cups Chinese chives - green,  
sliced

Add rice flour, sticky rice flour and water to a pot over medium heat. Stir constantly to prevent sticking. If the mixture starts to be too sticky to handle, lower the heat. Stir until the mixture turns gluey. Remove from heat, add the tapioca flour. Set it aside, let cool.

While waiting for the dough to cool down, slice the Chinese chives into 1/2 inch pieces. Heat up 2 teaspoons of oil in a wok or pan over high heat. Add chives and soy sauce. Stir quickly and remove from the heat. You want the chives to wilt a little but not cook. Cooking it too long will produce too much water and make it difficult to stuff the dumpling.

Test the dough to see if it is too sticky. If it is too sticky, it will stick to your hand and will be difficult to work with. Add more tapioca flour.

Pinch off a small portion and roll it between your palms into a ball (an inch in diameter). Use your thumb and index finger to thin the dough into a flat piece. Put one tablespoon of cooked Chinese chives in the middle, gather the edges and squeeze them together to close the dumpling.

Steam the dumpling for 5-7 minutes or until the dough is cooked. It is

ready to be served now with hot chili soy sauce but many people like them pan-fried. That includes me. I pan fry the dumplings until they are somewhat brown. I like them crispy on the outside but soft on the inside.

**Chinese Chive Dumpling Sauce -**

Nam Jim Gui Chai

2 tablespoons vinegar

2 tablespoons sugar

1 teaspoon soy sauce

1 teaspoon dark sweet soy sauce

1 teaspoon ground fresh chili paste

Optional

Add all ingredients together.

Ground fresh chili paste can be substituted with fresh sliced green chilies (not the real small ones that are very hot). Serve in a sauce bowl.