

CHIVES

QUICK INFO

- Chives are a perennial in USDA hardiness zones 5b and 6a.
- Chives are one of the first herbs available in spring.
- Chives are in the onion family and come in both onion and garlic varieties.
- Onion chives have rounded stalks and purple flowers while garlic chives have flat stalks and white flowers.
- Both chive stalks and blossoms are edible and have a mild onion or garlic flavor.

COOKING TIPS

- Chopped chive stalks can be added to any recipe that benefits from a mild onion flavor.
- Chive stalks can be chopped on a cutting board or snipped with kitchen shears directly over food.
- Chive blossoms are best served raw as they wilt and can discolor when heated.

OTHER USES

- Chive stalks with their blossoms make beautiful arrangements in a small vase. They look great on their own or can be added to a mixed bouquet.
- Chive blossoms can be pressed in a flower press or under a heavy book to dry and used to decorate greeting cards or for display in a frame.

STORAGE AND PRESERVATION

- Cut chives are best stored in the refrigerator in a plastic bag or container.
- Wash chives just before use as excess water during storage can make them soggy.
- If chives come with blossoms attached, place the stalks in a jar or cup with a small amount of water in the bottom and store them in the refrigerator.
- For long-term storage, chives can be finely chopped and frozen in small quantities for future use.
- Chives can also be chopped and dried by spreading them out on a dry towel or cookie sheet and stored for future use.

GROWING TIPS

- Chive plants in the ground will overwinter in the Denver metro area and come back annually.
- Spring is the best time to plant chives.
- Chives prefer full sun.
- When chives are not being used regularly, give them a trim every month or so to keep them growing and tasting good.

QUICK & EASY RECIPE

- **Chive compound butter (stalks):** Soften a stick of salted butter and mix it with a bunch of finely chopped chive stalks. Store in the refrigerator and use on roasted fish, potatoes, cooked vegetables or anything else you would top with butter. Store in the refrigerator for the recommended time listed on the butter package or freeze in small containers for future use. Variation – add other chopped herbs, like thyme and parsley and/or finely grated lemon zest.
- **Salad topper (blossoms):** Pick petals from chive blossoms and sprinkle on a lettuce salad for added onion or garlic flavor and beautiful color. This is especially delicious with new spring greens and sliced radishes.

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