



NOTES & TIPS: An herb which resembles hollow blades of grass, and the smallest member of the onion family. Chives have a mild onion flavor. Their distinctive smell and taste is derived from a volatile oil, rich in sulphur and common to the onion family, but milder and more subtle in chives. Referred to only in the plural, because they grow in clumps rather than alone. Wash before use, snip with scissors or sharp knife. Best added to cooked dishes at the last moment.

CHEESY CHICKEN AND CHIVE SAUCE

1/2 tablespoon olive oil
2 skinless, boneless chicken breast halves - cut into strips
1 1/2 tablespoons butter
1/2 clove garlic, minced
1 tablespoons all-purpose flour
3/4 cups scant heavy cream (can sub half & half and sour cream)
1/2 cup whole milk
1 tablespoon coarse grained prepared mustard
1/4 cup grated Parmesan cheese
1/4 cup fresh chives, chopped

Heat oil in a large skillet over medium heat. Saute chicken until lightly browned; set aside. Melt butter in skillet, and saute garlic for 1 minute. Stir in flour, and cook for 1 minute. Remove from heat. Mix together cream and milk, then gradually whisk into flour mixture until smooth. Whisk in mustard. Return pan to medium heat, and stir constantly until mixture boils and thickens. Stir in chicken, Parmesan and chives. Cook, stirring, until heated through.

SOUR CREAM AND CHIVE MASHED POTATOES

2 pounds Yukon Gold potatoes (red or russet will work too), peeled and quartered
1/2 cup milk
1/2 cup sour cream
1/4 cup chopped fresh chives
salt and pepper to taste

Place potatoes in a large pot with enough water to come up 2 inches from the bottom. Bring to a boil, and cook for 20 to 25 minutes, until fork tender. Drain, and mash. Mix in the milk using a potato masher or an electric mixer until fluffy. Stir in the sour cream and chives, and season with salt and pepper.

CHIVE POTATO PANCAKES

2 lb Russet Potatoes; peeled and cut into chunks
1 md Onion; cut into chunks
2 tablespoon Matzo Meal; or All-Purpose
2 Eggs; separated
4 tablespoon Fresh Chives; chopped
2 teaspoon Salt
1/2 teaspoon White Pepper
2/3 cups Oil; for frying

Shred potatoes and onion in a food processor. Transfer contents of work bowl to a large bowl. Insert steel blade in processor. Return potato-onion mixture to work bowl and process until finely chopped. Set large strainer over medium bowl. Place potato and onion mixture in strainer and press firmly to extract liquids; reserve liquids. Return potato mixture to large bowl. Mix in matzo meal, egg yolks, 2 tb chives, salt and pepper. Pour clear portion off

Recipes... HERBS-CHIVES



reserved potato liquids, leaving thick paste at bottom of bowl. Add paste to potato batter. Beat egg whites until stiff but not dry; fold into batter.

Heat 1/3 cup oil in each of 2 heavy large skillet over medium-high heat. Drop 1 heaping tablespoon potato batter per pancake into hot oil; spread each to 3" diameter. Cook pancakes until bottoms are brown, about 4 minutes. Turn and cook until second sides are brown, about 3 minutes. Transfer pancakes to cookie sheets in oven. Repeat with remaining batter, adding more oil to skillet as necessary.

BACON AND CHIVE BREAD

5 1/2 c. flour
1 c. milk
2 tbsp. sugar
2 tbsp. chopped chives
1 pkg. dry yeast
1 c. lukewarm water
1/2 c. chopped cooked crisp bacon
1/2 c. mayonnaise

Dissolve yeast in water. Stir together flour, sugar, bacon and chives. Add the yeast, milk, and mayonnaise. Beat as you would a cake, the batter will be stiff. Turn out on lightly floured board and knead until smooth. Place in lightly oiled bowl and let rise double. Punch down and let rise again. Shape into two loaves and place in greased pans. Bake at 400 degrees for 35 minutes (approximately). Remove from oven, brush tops with melted butter. Remove from pans and cool on a rack.

BACON AND CHIVE POTATO SALAD

3 c. quartered, unpeeled sm. red potatoes
1/3 c. (a bit heaping) mayonnaise
1 tbsp. stone ground mustard
4 slices bacon, crisply cooked, crumbled
1/8 c. chopped chives or sliced green onions

Add potatoes to boiling water; cook 14 minutes or until tender. Drain. (To stop the cooking process so potatoes won't become too soft, place cooked potatoes in pan and place that pan in a pan of ice water.) Mix mayonnaise and mustard in large bowl. Add cooled potatoes, bacon and chives; mix lightly. Refrigerate. Makes 4 servings.

BAKED POTATOES WITH PARMESAN CHIVE BUTTER

4 baking potatoes, scrubbed
8 tbsp. unsalted butter, softened
2 tbsp. minced fresh chives
2 tbsp. fresh grated Parmesan
Pinch cayenne pepper
Salt
Pepper

Bake potatoes in preheated 400 degree oven until tender. In processor or blender, combine butter, chives, cheese and cayenne pepper until blended. Scrape butter onto plastic wrap and roll into cylinder. Chill butter until potatoes are done. Serve with warm potatoes, salt and pepper.

CHICKEN PAPRIKA WITH CHIVE DUMPLINGS

Recipes... HERBS-CHIVES



2 tbsp. flour
1 c. sour cream
2 tbsp. salad oil
1 c. chopped onion
2 tbsp. paprika
3 1/2 lb. chicken cut into pieces
2 c. water
2 teaspoons Better Than Bouillon, chicken
3/4 tsp. salt
1/8 tsp. pepper

In a small bowl stir flour well with sour cream; set aside. In large heavy skillet heat oil. Add chicken and brown on all sides. Remove chicken, add onions to drippings and saute until translucent, about 5 minutes. Stir in paprika. Add water, bouillon, salt and pepper. Stir until bouillon is dissolved. Stir in sour cream mixture. Return chicken to skillet; cover and simmer 20 minutes.

DUMPLINGS:

1 c. buttermilk baking mix
1/3 c. milk
2 tbsp. chopped chives
10 pkg. frozen green peas

Meanwhile, in a small bowl combine baking mix and milk; stir in chives. Push chicken pieces aside and drop dumpling mix in 4 large spoonfuls, several inches apart. Simmer uncovered 10 minutes; add peas, cover and cook 10 minutes more. Makes 4 servings; about 755 calories each.

PORK CHOPS IN CHIVE CREAM

2 pork chops, cut 1/2 inch thick
Salt & pepper
1/2 tbsp. butter
1/2 tbsp. vegetable oil
1/2 c. fresh mushrooms, sliced
1/8 c. dry white wine
1/4 c. chicken or beef broth
2 tbsp. chives, chopped
1/4 c. whipping cream
1 tsp. Dijon-style mustard
Salt & pepper to taste

Sprinkle pork chops with salt and pepper. In frying pan just large enough to hold the chops, melt the butter and oil over medium heat. Add chops to the pan. Brown on both sides. Remove chops. Add mushrooms to the pan. Saute for a few minutes. Add wine, broth and chives to the pan. Bring to a boil. Add chops. Cover, reduce heat. Simmer until chops are tender, 35 to 40 minutes. Remove chops to a warm serving dish. Keep warm. Skim and discard fat from cooking liquid. Add cream and mustard. Bring to a boil, stirring. Cook until reduced and slightly thickened. Salt and pepper to taste. Pour sauce over chops.

POTATO AND CHIVES CASSEROLE

2 lbs. potatoes
4 oz. cream cheese
4 oz. sour cream

Recipes... HERBS-CHIVES



1/8 c. chives
1 tsp. salt
1/16 tsp. pepper
1/2 clove garlic
Paprika
Butter

Beat potatoes and add all ingredients except chives. Beating, folding in chives. Dot with butter and sprinkle with paprika.

POTATO CHIVE ROLLS

2 ¼ - 2 ½ c. Unbleached Flour
1/2 c. Mashed Potato Flakes
1/2 tbsp. sugar
1 ½-2 tsp. chives
1 tsp. salt
1 pkgs. active dry yeast
1 c. milk
1/4 c. sour cream
1 eggs

Lightly spoon flour into measuring cup; level off. In large bowl, combine 3/4 cups flour, potato flakes, sugar, chives, salt and yeast; blend well. In small saucepan, heat milk and sour cream until very warm, 120 to 130 degrees. Add warm liquid and eggs to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. Stir in an additional 3 to 3 1/2 cups flour until a stiff dough forms.

Cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85 degrees) until light and doubled in size, about 45 to 55 minutes.

Generously grease 13"x9" pan. On well floured surface, toss dough until no longer sticky. Divide dough into 24 pieces; shape into balls. Place in prepared pan. Cover; let rise in warm place until light and double in size, about 30 to 35 minutes.

Heat oven to 375 degrees. Bake 25 to 35 minutes or until golden brown. Immediately remove from pan; cool on wire rack. If desired, lightly dust tops of rolls with flour.