



## *Chopped Chives*

A member of the lily family, the slender, hollow stems of the *Allium schoenoprasum* perennial plant are commonly known as chives. Chives have a subtle, almost sweet onion flavor that hints at their membership in the larger onion family. Native to China and Taiwan, as well as Europe, chives have been cultivated since the 17th century. Traditionally grown in the cooler climates of the Northern Hemisphere, they are a favorite plant for small home gardens.

Chives are available freeze-dried, a form that preserves their subtle flavor and vivid green color. They make a beautiful green garnish as well as adding a hint of onion flavor to baked potatoes, eggs, cream soups, potato salad, and all sorts of spreads.



**680654 6/1 oz.**

### **Yogurt-Chive Dipping Sauce**

- 1** 6 oz. carton plain low-fat yogurt
- 1** tablespoon fresh or dried chopped chives
- 1** clove garlic, minced
- salt
- ground black pepper

In a small bowl, combine yogurt, chives, and garlic. Season to taste with salt and ground black pepper.

