

# Did You Know?

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## **Garlic Chives** *Allium tuberosum*

- Garlic chives are also commonly known as Chinese chives or Oriental Chives.
- Similar in growing habit to chives (*Allium schoenoprasum*), except white star-shaped blooms appear in late summer and the leaves are solid and flat rather than hollow and tubular.
- The delicate garlic flavor of garlic chives can be used in place of chives, onions, or garlic.
- Use garlic chives fresh in compound butters or mixed into soft cheeses, in salads and salad dressings. Or add near the end of cooking in hot dishes such as stir fry, egg dishes or soups.
- Flowers are edible and used to flavor vinegars, salad dressings, salads as well as add a pretty and flavorful garnish.
- Yellow garlic chives are the same plant, just grown under a cover in the dark. This produces a more delicate flavor which cooks a bit more quickly than the green leaves.
- Garlic chives are native to eastern Asia.
- Deadhead flowers prior to seed set to prevent seeds from spreading and germinating in the garden.
- Garlic chives are hardy zones 3 to 9.