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Chive Flower Butter

In early spring, I use my bright green chives and hot pink chive flowers to make a beautiful and highly flavored butter that will dress up rice, vegetables, fish, and chicken. The herb butter freezes well so I make several logs of it for my use and as gifts for my friends.

1/2 cup unsalted butter at room temperature
3 tablespoons finely chopped chives
2 tablespoons finely chopped chive flowers*

Using your fingers or a small fork, evenly blend chives and chive flowers into the butter.

If you are going to use the butter in a few days, pack it into a ramekin, cover the top with parchment paper and then cover it again with plastic wrap. Refrigerate until ready to use.

If you are going to freeze the butter for future use, roll it into a small log, snugly wrap it with parchment paper (twisting both ends to secure the paper tightly around the log). Place the log in a freezer storage bag before placing it in the freezer. Thaw in the refrigerator prior to using.

Use it on steamed vegetables, mashed or roasted potatoes, rice, grilled fish or chicken.

Makes approximately ½ cup of herbed butter.

*If you don't have chive flowers just use an additional 2 tablespoons of chopped chives.

Note: Let your senses be your guide when it comes to making these butters. Add more or less of the herb to suit your palate.

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