



CHIVES

- ① Make with pasta. Add some canned crabmeat instead, or try chicken, or leave out the animal protein and go for the vegetarian version.
- ② If you dig mayonnaise-free potato salad, try my recipe for [potato salad with chives and feta](#). This one's really about the chives, folks, and it makes it great.
- ③ There's nothing wrong with falling back on an old standby or two. Chop those chives and sprinkle them on your baked potato (or mix them right into your favor lite mashed potato recipe).
- ④ Here's the other standby: stir chives into your scrambled eggs.
- ⑤ Or, make a frittata or omelet brimming with chives and whatever other fresh veggies you happen to have, garlic, onions, and four-cheese blend.
- ⑥ Add to pasta sauce, or make a pesto using chives instead of garlic.
- ⑦ Sprinkle chopped chives on a salad.
- ⑧ Make a [yogurt green herb dressing](#) and use as you would tzatziki sauce.
- ⑩ Man, I'm not in the least bit hungry, but now I'm starting to drool (just a little) thinking about these [bleu cheese burgers with chives](#). Hot pepper sauce, Worcestershire, mustard, all mixed in to the burger.

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Burgers & Chives

Ingredients

- 3 Pounds Lean ground Beef
- 4 Ounces Blue Cheese, crumbled
- 1/2 Cup minced fresh Chives
- 1/4 tsp Hot Pepper Sauce
- 1 tsp Worcestershire Sauce
- 1 tsp Coarsely ground Black Pepper
- 1 1/2 tsp Salt
- 1 tsp Dry Mustard
- 12 French Rolls or Hamburger Buns

Directions

In a large bowl, mix the ground beef, blue cheese, chives, hot pepper sauce, Worcestershire sauce, black pepper, salt, and mustard. Cover, and refrigerate for 2 hours.

Preheat grill for high heat. Gently form the burger mixture into about 12 patties, grill until well done, or internal temperature reaches 165.