

Did You Know?



Garlic Chives, *Allium tuberosum*

- Garlic chives are also commonly known as Chinese chives or Chinese leek.
- Similar clump-forming 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 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 vinegar, salad dressings, salads as well as to add a pretty and flavorful garnish.
- Yellow garlic chives are the same plant but 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, but it has widely naturalized and cultivated around the world. It is considered invasive in some parts of the world like Australia.
- Deadhead flowers prior to seed set to prevent seeds from spreading and germinating in the garden.
- Garlic chives are hardy zones 3 to 9 and prefer full sun and well-drained soil. Divide clumps every three years.
- Garlic chives have a long history of medicinal use in traditional Chinese medicine.

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