

Description

Garlic Chives or Chinese Chives
Allium Tuberosum
Family: Amaryllidaceae

Chives Garlic are from the Onion family and grow slow-spreading tufts of rhizomes from which emerge strap-shaped leaves about 3mm in width and up to 20cm long, straight from the bulb continuously throughout summer.

A simple umbel of white flowers forms at the top of a long 50cm tall stalk in late summer and each flower develops a set of three small seeds each. As the name suggests it tastes similar to garlic

Growing Tips

This perennial herb likes well-drained rich, slightly acid soil and plenty of sun and water. Chives Garlic grows from seed or by division. For best results nip flowering heads before they open to ensure continuous leaf harvest and plant 30cm apart and harvest only sparingly in the first year.

Parts Used

Leaves and flowers

Uses

The leaves are used fresh, cut up finely and are a favourite in Asian cooking such as stir-fries, dumplings and can be a substitute for scallions or garlic, especially for people who find garlic or onions too strong.

In Japanese cuisine they are also an important ingredient of Miso soup. The flowers and flower heads are spicy and can be included in cooking as well as for ornamental purposes. Chives Garlic also make a nice border in the garden.

As they can lose their flavour and become tough with cooking they are best added just before serving.

Origin & History

Chives Garlic is native of Asia and is also referred to as Chinese Chives.

