

Garlic Chives



Allium tuberosum



Edible garlic chives are good for use in cooking and an architectural accent to the garden.

- **Use:** The subtle garlic flavor of Garlic Chives are perfect for use in uncooked dishes where raw regular garlic might be overwhelming or too spicy. The finely chopped blades are great added to stir-frys and egg dishes. Make a very small bulb that can be used like a small green onion. Harvest bulbs while the flower is still a bud. Be sure to leave some of the bulbs in the ground so the plant can continue to grow. Harvest blades by cutting all the way to the ground. This allows new foliage to be free of grassy half blades that have been left behind to turn brown on the tips.
- **Exposure/Soil:** Tolerates full sun to part shade. Water regularly, when top 3 in. of soil is dry to start. Little water needed once established.
- **Growth:** Moderate grower 12" tall x 12" wide clumping.
- **Hardiness:** Zone 3-11; Perennial
- **Foliage:** Evergreen. Thin, green flat blades.
- **Flower:** Flowers, which are also edible, bloom in the warmth of summer, which is in contrast to the early spring flowers of regular Chives. Let a few flower heads go to seed and ripen. The shiny black seeds are a peppery delicacy when sprouted: the perfect winter treat. When they are in full bloom the beneficial insects and bees flock to the pure white nectar rich Garlic Chive flowers.

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