

K's Kitchen: Elevating the status of chives

By Kathryn Reed

Chives are rarely the star of any dish. However, I have so many of them growing in my herb garden I needed to start finding something to do with them other than chopping them into salads and seemingly every other dish.

The concoction below would be great on veggies other than mushrooms.

I created this as a side dish. However, I could imagine the mixture working extremely well on portabella mushrooms as an entrée. I used crimini mushrooms.

It would be easy to make this on the stove or in the oven as well. As with barbecuing anything, it just gives it a different flavor.



Mushrooms with Chives

1 C chopped chives

$\frac{1}{2}$ C olive oil

1 T lemon juice

Parmesan cheese, grated

8 ounces mushrooms, sliced

Combine chives and olive oil in blender.

Place mushrooms in a bowl. Drizzle with lemon juice; coat with chive mixture.

Cook on grill over medium-high heat until mushrooms are a little shriveled.

Drizzle mushrooms with lemon juice, then sprinkle with cheese.