



CHIVE FLOWER & ROSE PETAL Cheese Appetizers

- 1/4 cup, *Quail Mountain* chive flowers
petals pulled off of the stem
- 1/4 cup *Quail Mountain* Fresh Chives – minced
- 2 cups, fresh goat cheese or cream cheese
- 1/4 tsp. cayenne pepper
- 1 tsp. salt

Combine all ingredients, and chill for two hours.

Roll into 1" logs.

Decorate with strips of rose petals (be sure to use rose petals grown as edible flowers)

Quail Mountain Herbs grows the finest culinary herbs (25 varieties shipped daily) and over 150 specimen herbs, as well as the largest selection of edible flowers and baby lettuces.

Quail Mountain's herbs are grown in the Watsonville/ Monterey Bay area and California's Coachella Valley in over 1,950,000 square feet of greenhouses and 200 field acres to assure our customers an uninterrupted supply of safe, high quality herbs throughout the year. Since 1979, our reputation for quality, flavor and food safety has been unsurpassed.

Call your foodservice purveyor for more information.



Roses



Chives

*Chef's
Collection*

CHIVES

Fresh chives should be thin and fragrant. The thin leaf wall allows for instant flavoring without the difficult texture of green onions.

CHIVE FLOWERS

Chive blossoms are seasonally available (excepting winter). They have a flavor similar to mild garlic and a nice purple color.

ROSE PETALS

Quail Mountain's rose petals are grown to be served as an edible flower. Many colors are seasonally available.

We also carry a full spectrum of edible flowers year-round.



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