



# Quail Mountain Fresh Chive Blossoms

## A Sophisticated

### Dip

#### CHIVE BLOSSOM DIP

1/4 cup, CHIVE FLOWERS - petals pulled off of the stem

1/4 cup CHIVES - minced

2 cups, SOUR CREAM

1 tsp. SALT

1/4 tsp. CAYENNE PEPPER

Combine all ingredients, and chill for two hours.

Dip with Crudites (for the best appearance you may add a few chive blossoms on the chive stem with the crudites to dip as well)

Dip with Blue Corn Tortilla Chips.

Or for a fun and different presentation, try baked potato fillings!!

Created by Trace Gentry, Executive Chef, Michael's Catering, Watsonville, CA

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