

Chive Oil

- Most of a bunch of chives
- 3/4-1 c. grapeseed, olive, canola oil, or a mixture of oils
- salt

Take most of a bunch of chives. Blanch by immersing very quickly in heavily salted boiling water. Then cool in ice water.

Put chives in blender with oil. Add a pinch of salt and blend for about 3 min., or until very smooth. It will be very creamy.

Refrigerated, it will keep for a couple of weeks. If you strain it through cheesecloth, it will be thinner and keep much longer.

This recipe has a number of uses: as a gravy on mashed potatoes (in which case you can blanch the chives in the potatoes' boiling water) ; It is great on fish (pour it onto a platter and put a cooked salmon filet on top); It also is an excellent grilling sauce or marinade. Use anywhere you would use oil.