

Tomato and Chive Soup

Ingredients

- 1 large carrot, diced
- 1 medium onion, diced
- Salt to taste
- 2 large garlic cloves, minced
- 1 14-ounce can chopped tomatoes, with juice
- 6 vegetable stock
- 1 tablespoon tomato paste
- 1 teaspoon dried herbs
- 1 bay leaf
- 10 sprigs parsley
- ¼ lb of fresh chives
- Freshly ground pepper
- Butchers twine

Directions

Heat the olive oil over medium heat in a Dutch oven or heavy pot. Add the onion. Sauté until translucent about 5 minutes. Add the garlic and cook until fragrant, about 30 seconds. Stir in the tomatoes and juice. Sprinkle with salt and cook, stirring occasionally for about 5 minutes, until the tomatoes have cooked down slightly.

Add the water, tomato paste, dried herbs, celery, carrots and salt to taste. Holding the parsley and thyme together, wrap a section of butcher's twine securely around the sprigs. Toss it along with the bay leaf into the pot. Cover and simmer until vegetables are tender about 20-25 minutes Turn off the heat. Mix in the Chives, Add salt and pepper to your preference.

Chive Beer Bread

Ingredients

- 3 cups flour
- ½ cup chives, minced
- 1 tsp of salt
- 3 Tbsp sugar
- 1 tsp garlic powder
- 1 Tbsp baking powder
- ¼ cup butter, melted
- 1 12oz bottle of beer

Directions

Preheat your oven to 350F. Grease and flour a loaf pan, set aside.

In a large mixing bowl, whisk the flour, sugar, garlic powder, salt, and baking powder. Add in the chives, and beer, folding until the beer is incorporated. Pour into the prepared loaf pan. Pour the melted butter over the top. Bake for 45-50 minutes or until toothpick inserted comes out clean. Allow to cool in the pan for 15 minutes before slicing.

Beef and Chive Empanadas

Ingredients

- 1lb ground beef
- 1 chopped medium onion
- 4 minced garlic cloves
- 1.5 tsp ground cumin
- 1.5 tsp garlic salt
- 1 tsp oregano
- 1 can tomato sauce
- ¼ tsp chili powder
- 1 lb pepper jack cheese
- 1 tbsp diced jalapeno
- 2 boxes Pillsbury pie crust
- 1 egg

Directions

Preheat oven to 425°.

In a cast iron pan or large frying pan, add ground beef, chopped onions, minced garlic and cook over medium heat until ground beef is no longer pink. Drain grease and return to pan. Sprinkle with seasonings, stir. Add tomato sauce and jalapeños, stir and let simmer for 15 minutes.

Unroll pie crust on a lightly flour surface. Using a 4-inch bowl, turn bowl upside down and press down to cut dough. Should be able to get 4 pieces per pie crust. Add a little water to the edges of the dough before filling to help seal.

Add a small amount of shredded cheese and about a ¼-cup of meat mixture.

Fold dough over and using a fork, close up the edges by pressing to seal and place on a baking sheet.

In a small bowl, whisk egg and one tablespoon of water together. Using a basting brush, brush egg wash over the top of each empanada.

Bake for 15 minutes or until empanada crust is golden brown.

Carefully remove from oven and enjoy.