

## Chive Blossom Finishing Salt - A Beautiful Way to Brighten Any Dish

Chive Blossom Finishing Salt - Bright, Fragrant, and Utterly Elegant



TEMP  
**170°F**

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**ChefManiac**

### INGREDIENTS

- 1 cup coarse sea salt
- 1/2 cup fresh chive blossoms, gently torn
- 1 teaspoon lemon zest

Notes & Ingredient Swaps:

**Salt:** Use flaky or coarse sea salt for the best texture. Avoid fine salt, which clumps and overpowers the delicate flavor.

**Chive Blossoms:** These pretty purple flowers are edible and mildly oniony-perfect for savory applications.

**Lemon Zest:** Adds brightness. Try orange or lime zest for a twist.

How to Make Chive Blossom Finishing Salt:

Step 1: Mix:

Step 2: Dry:

Step 3: Store:

Tips for Success:

**Harvest Fresh:** Use chive blossoms at peak bloom for the best color and flavor.

**Dry Fully:** If any moisture remains, your salt could clump or mold. Patience pays off!

**Use Clean Tools:** A dry, clean spoon keeps the jar fresh when you're seasoning dishes.

How to Use Chive Blossom Finishing Salt:

On scrambled or fried eggs

Sprinkled over avocado toast or cream cheese bagels

As a finishing touch on sheet pan quesadillas

Over roasted or grilled veggies

Mixed into a soft cheese spread for crackers or baked brie

Or even rimmed on a cocktail glass alongside a blueberry lemonade

Storage & Shelf Life:

Shelf Life: Up to 6 months in a cool, dry pantry.

Container: Use a glass jar or spice tin with a tight seal.

Avoid Humidity: Store away from steam-heavy areas like near the stove.

More Recipes You'll Love:

Baked Brie Appetizer

Easy Turkey Wings

Chicken Enchiladas

Sheet Pan Quesadillas

Blueberry Lemonade

Final Thoughts:

## DIRECTIONS

1. **Step 1: Mix:** In a small bowl, combine the salt, torn chive blossoms, and lemon zest. Stir gently with a spoon or clean hands to evenly distribute everything.
2. **Step 2: Dry:** Spread the salt mixture in a thin, even layer on a parchment-lined baking sheet. Let it air-dry at room temperature for about 24 hours. Stir once or twice during the process to help it dry evenly.
3. **Shortcut : Option:**Place the tray in an oven set to 170°F (or its lowest setting) for 10-12 hours. Keep the door slightly ajar and check frequently to prevent browning.
4. **Step 3: Store:** Once completely dry, transfer your fragrant salt to an airtight jar or spice container. It will keep its flavor and beauty for several months.
5. **Tips for Success: Harvest Fresh:** Use chive blossoms at peak bloom for the best color and flavor.
6. **Dry : Fully:** If any moisture remains, your salt could clump or mold. Patience pays off!
7. **Use : Clean Tools:** A dry, clean spoon keeps the jar fresh when you're seasoning dishes.
8. **How to Use Chive Blossom Finishing Salt:** This seasoning is meant for sprinkling after cooking to enhance both presentation and taste. Try it:
9. On scrambled or fried eggs
10. Sprinkled over avocado toast or cream cheese bagels
11. As a finishing touch on sheet pan quesadillas
12. Over roasted or grilled veggies
13. Mixed into a soft cheese spread for crackers or baked brie

14. Or even rimmed on a cocktail glass alongside a blueberry lemonade
15. Storage & Shelf Life: Shelf Life: Up to 6 months in a cool, dry pantry.
16. Container: Use a glass jar or spice tin with a tight seal.
17. Avoid : Humidity: Store away from steam-heavy areas like near the stove.
18. More Recipes You'll Love: Keep the flavor magic going with these inspired pairings:
19. Baked : Brie Appetizer
20. Easy : Turkey Wings
21. Chicken : Enchiladas
22. Sheet : Pan Quesadillas
23. Blueberry : Lemonade
24. Final Thoughts: This Chive Blossom Finishing Salt is a tiny jar of joy-simple to make, stunning to look at, and endlessly useful. It turns everyday dishes into something special with just a pinch, whether you're cooking for a crowd or simply enjoying a quiet breakfast.
25. Try it, gift it, or experiment with your own twist-and don't forget to tag your creations or leave a comment over at [ChefManiac.com](http://ChefManiac.com). Happy seasoning!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](http://ChefManiac.com)**

Original recipe: <https://chefmaniac.com/chive-blossom-finishing-salt-a-beautiful-way-to-brighten-any-dish/>