## Copilot

Sure, here are the attributes of Pendery's dried chives:

1. **Type**: Pendery's dried chives are a small, grass-like hardy perennial [2].
2. **Scientific Name**: The scientific name for chives is Allium schoenoprasum [2].
3. **Flavor**: They have a mild, delicate onion flavor [2].
4. **Usage**: They can be used with cottage cheese, dips, creamy sauces, salad dressings, and sour cream on baked potatoes [2]. They can also be sprinkled over vichyssoise and other cream soups [2].
5. **Storage**: One of the great things about dried chives is that they have a long shelf life and are easy to store. You can keep them in an airtight container in a cool, dark place, and they will last for several months [1].
6. **Rehydration**: To rehydrate dried chives, simply soak them in a small amount of warm water for a few minutes before using them in your recipe [1].
7. **Substitution**: As a general rule, you can substitute one tablespoon of dried chives for two tablespoons of fresh chives in a recipe [1].

Please note that the flavor of dried chives may be slightly more concentrated than fresh chives, so you may want to adjust the amount to taste [1].

Source: Conversation with Bing, 5/13/2024

1. [Chives - Pendery's](https://penderys.com/shop/spices-and-seasonings/vegetables/chives-6399.html)
2. [How to use dried chives? - Chef's Resource](https://www.chefsresource.com/how-to-use-dried-chives/)
3. [Pendery's - World of Chiles and Spices](https://penderys.com/)