PLANT FACT SHEET

Allium macropetalum Rydb.

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Largeflower wild onion, Large-petal Onion

EDIBLE PARTS AND USES

Edible parts: Flowers, Leaves, Root, Bulb

The bulbs are eaten raw or cooked. They are singed to reduce the strong flavour. They can be dried for later use.
The leaves are eaten raw or cooked.
The flowers are used raw to flavour salads.

DESCRIPTION

An onion family plant. A bulb plant. It grows to 25 cm high.

HABITAT

It is a temperate plant. It grows naturally between 300 to 2100 metres in Arizona in South-western North America. It can grow in arid places.

PRODUCTION

Cultivation

Plants can be grown from seed or by dividing the clumps.

NOTES

There are about 300-700 Allium species. Most species of Allium are edible (Flora of China). All alliums are edible but they may not all be worth eating!
They have also been put in the family Alliaceae.

REFERENCES

Beckstrom-Sternberg, Stephen M., and James A. Duke. "The Foodplant Database." http://probe.nalusda.gov:8300/cgi-bin/browse/foodplantdb.(ACEDB version 4.0 - data version July 1994) (As Allium deserticola)

Nabhan, G. P., et al, 2022, Reviving the Arid American Diet in the Face of Climate Change: Assessing its Composition, Links to the Mesomerican Diet and Potential to Advance Indigenous Health and Diabetes Prevention. International Journal of Water Resources and Arid Environments 11(2): 81-112 (As Allium macroptalum)

Plants for a Future database, The Field, Penpol, Lostwithiel, Cornwall, PL22 0NG, UK. http://www.scs.leeds.ac.uk/pfaf/

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/2b724262-74a3-4a23-99ea-fa991d87581a