PLANT FACT SHEET

Allium ochotense Prokh.

GENUS *Allium* **FAMILY** Amaryllidaceae

COMMON NAMES Siberian onion

EDIBLE PARTS AND USES

Edible parts: Leaves, Stalk

The leaves are used for flavouring. They are boiled and used as a tea drink.
They are pickled and also used in soups.

DESCRIPTION

An onion family herb. It grows 20-30 cm tall. It has a strong garlic like odour. The bulb is surrounded by a net like coating. The flowers are white.

HABITAT

It is a temperate plant.

NOTES

They have also been put in the family Alliaceae.

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